# BROASTIDE WINGS AND BROASTED POTATOES

| Ingredients |
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| Potato |
| Corn oil for frying |
| Half a teaspoon of ginger |
| A quarter of a small spoon of white pepper |
| Half a teaspoon of Hill |
| Teaspoon salt |
| 2 pinch of vanilla |
| : For every half a kilo of flour |
| : Flour mixture |
| A quarter of a teaspoon mahlab |
| Half a teaspoon of Hill |
| Half a teaspoon white pepper |
| Half a teaspoon of ginger |
| A teaspoon of onion powder |
| 1.5 teaspoon garlic powder |
| A small spoonful of curry |
| 2 teaspoons salt |
| A cup of coffee of white vinegar |
| 1 kilo of chicken wings |
| : Marinade |

| Directions |
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| Seasoning: In a blender, put warm water, salt, black pepper, white pepper, garlic powder, onion powder, curry, ginger, cardamom powder, mahlab, white vinegar, then mix them all and leave them for 3-4 minutes, then pour the marinade over the chicken wings and put them In the fridge for a day and then take them out of the fridge. To prepare potatoes: we peel the potatoes, then cut them into slices. Flour mixture: In a bowl, put flour, salt, white pepper, ginger powder, cardamom, and vanilla, then mix the ingredients well, for frying: put in a bowl over medium heat oil for frying and leave until it reaches a medium heat then put the frying basket in the frying pan and then put the pieces The chicken is in the flour mixture after removing it from the seasoning bowl, and we season it in the flour mixture a little, then put it in the flour sieve and get rid of the excess of the mixture and then put it in the seasoning bowl again, then into the flour bowl and rub it in the flour mixture and shake off the excess of the mixture and set aside<br>The first frying stage: After marinating the chicken pieces in the flour mixture, we fry the chicken pieces until they reach the blond color, then we raise the heat under the frying pan and put the potato pieces in it and fry them the first time until we reach the desired color, the second frying stage: After the first frying stage we fry the pieces The chicken again, but over a medium heat for five minutes, until we get the golden color, then take them out and fry the potato pieces again, and after the completion of the frying, the chicken and potato pieces are ready to be served. |

Bon Apetit!