

Subject: BBQ Recipe for June 2023

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1. FROZEN RAW CHICKEN WINGS WITH JAPANESE BBQ SAUCE - AIR FRYER

0. Program the air fryer to 400 degrees F for 20-25 minutes.
 1. If any wings are stuck together when you begin, separate them after about 3 minutes of air frying.
 2. After 10 minutes of total cooking turn the wings over. After another 6 minute turn the wings over and drizzle Bachan's Japanese BBQ sauce over each one. Cook another 7 minutes. (Bachan means grandmother in Japanese).
 3. When the time's up, check to make sure the wings are crispy and cooked through. Air fry for another 2 to 3 minutes, if necessary.
 4. Add your favorite wing sauce to a medium bowl and coat the wings in the sauce before serving.