



# Taryns Best WINGS EVER

## INGREDIENTS

### FOR WINGS:

**2 kg chicken wing pieces**

**2 tbsp. Saveur Himalayan Salt & Pepper, ground**

**2 tbsp. baking powder**

**1 tsp. black pepper, ground**

### FOR DIPPING SAUCE:

**1 cup sour cream**

**1 tbsp. Saveur Garlic Onion Dip**

**1 tsp. lemon juice**

**1 tbsp. warm water**

## METHOD

1. Boil chicken wings until cooked through
2. Remove and dry well, refrigerate for 1 hour without covering
3. Preheat oven to 220°C.
4. Combine Saveur Himalayan Salt & Pepper, ground black pepper and baking powder together in a bowl. Add chicken wings to bowl and mix through to coat. Place chicken wings on a lightly oiled baking sheet.
5. Bake for 15 minutes, then turn and bake for another 15-20 minutes until crispy and cooked through.
6. While the chicken wings are cooking, prepare the dipping sauce.
7. Mix sour cream, Saveur Garlic Onion Dip, lemon juice and water together in a bowl and set aside until wings are cooked.
8. When wings are golden brown, remove from oven and serve with dipping sauce.

