

Adobo Chicken Wings

Adobo, a Spanish word, describes a blend of spices and vinegar that is used to marinate and coat food, and each Spanish-speaking country has its own interpretation of the piquant sauce. Our version comes from Anzonini, a Spanish gypsy chef and flamenco musician, who originally used it as a coating for chunks of shark. A Pilsner-style lager will go well with this spicy chicken.

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Ingredients

12 ea chicken wings
4 ea garlic clove, peeled
1 tsp dried oregano leaves
1 tsp [salt](#)
1 tsp [black pepper](#)
1/4 cup [sweet Hungarian paprika](#)
1/2 cup [red wine vinegar](#)
2 tbsp [olive oil](#)
2 cup all-purpose flour
vegetable oil, for deep frying

Servings
This recipe serves: **6**
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Preparation Steps

Estimated Time: 30min

- 1 Cut off the wing tips and discard. Cut each wing at the joint into 2 pieces. Chop the garlic in a food processor. Add all the remaining ingredients, except the flour and vegetable oil. Process for 10 seconds or so to make a smooth red paste.
- 2 Heat 3-4 inches of vegetable oil to 350 degrees F (175 degrees C) in a deep fryer. Generously rub each wing piece in the paste, then dredge in flour. Shake off any excess. Fry all the larger wing sections, the first joints, for 10-12 minutes until deep brown. Fry the smaller second joints for 8-10 minutes. Drain on paper towels. Serve warm or at room temperature.

Nutrition Facts

[Full Nutritional Info](#)

Serving Size 4.5 oz

Number of Servings 6

Per Serving

Calories: 397 **Cholesterol:** 48mg **Carbohydrate:** 37g