

HOW TO USE · OH SNAP SEASONING

OH SNAP HOT WINGS

Hot, bold and crunchy. Start with less if you like it milder.

SERVES	PREP	COOK
4	10 min	45 min

INGREDIENTS

- 1 kg chicken wings, jointed (tips removed)
- 1 tbsp olive oil
- 1–2 tbsp Oh Snap Seasoning (about 8–16 g). It's hot, so start with 1
- To serve: lime wedges, sour cream or ranch, and celery or slaw



METHOD (oven)

1. Heat the oven to 200°C fan-forced. Set a wire rack on a lined tray.
2. Pat the wings very dry with paper towel. Dry skin means a crisper wing.
3. Toss with the oil, then the seasoning, until evenly coated.
4. Lay the wings on the rack in a single layer, spaced apart.
5. Bake 40–45 minutes, turning once halfway, until deep golden and crisp.
6. Check the thickest wing reaches 75°C. Rest 3 minutes, then serve with lime and a cooling dip.

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AIR FRYER METHOD

180°C then 200°C · 24–26 min

Same wings, in batches

1. Heat the air fryer to 180°C. Add the seasoned wings in a single layer, not crowded.
2. Cook 20 minutes, turning halfway.
3. Turn up to 200°C and cook 4–6 minutes more, until crisp.
4. Check the thickest wing reaches 75°C. Rest 3 minutes.

BBQ / GRILL OPTION

180–200°C · 30–35 min

Wings on a hooded BBQ, two zones

1. Heat a hooded BBQ to 180–200°C with one side on and one side off. Oil the grill.
2. Cook the seasoned wings over the off side, lid down, 25–30 minutes, turning once.
3. Move over the heat for 1–2 minutes a side to crisp, watching for flare-ups.
4. Check the thickest wing reaches 75°C. Rest 3 minutes.

SMOKER OPTION

160–175°C · 60–75 min

Smoked wings, crisped at the end

1. Set the smoker to 160–175°C with hickory, cherry or apple.
2. Smoke the seasoned wings 60–75 minutes, until golden. Check the thickest wing reaches 75°C.
3. For crisper skin, finish 2–3 minutes over a hot grill or 5 minutes in a 200°C air fryer.

OTHER WAYS TO USE IT

- → Shake a little over hot chips, fries, wedges or popcorn straight after cooking.
- → Rub on steak, chicken thighs or prawns before grilling.
- → Hot mayo: stir ½ tsp through ½ cup (125 mL) mayonnaise. Taste, then add more.

SALT This blend already contains salt, so taste before adding any more.