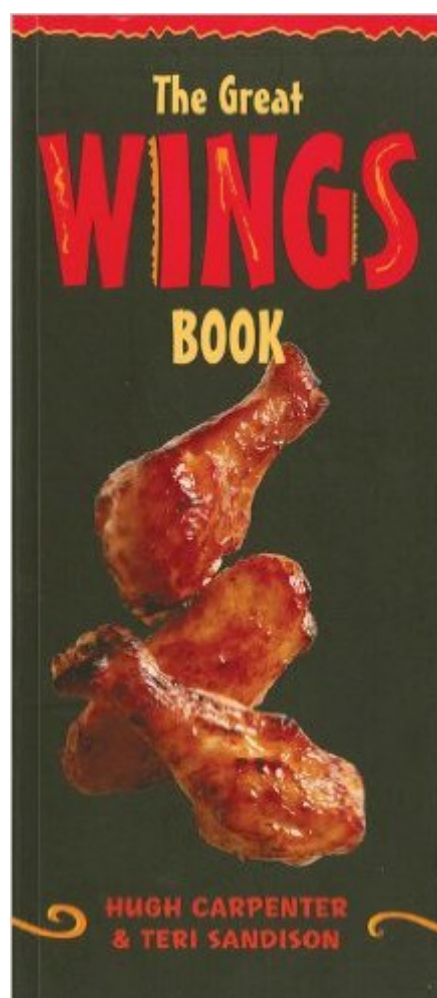


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# The Great Wings Book



## Synopsis

This cookbook is for anyone who feels passionately about chicken wings, whether you are famous for a wing recipe or an untested cook who orders chicken wings at restaurant. Chicken wings are inexpensive, rich tasting, and easy to cook, and they reheat beautifully. The wing bones distribute the heat and contribute a wonderful sweetness to the meat, while the skin gradually becomes crisp and protects the meat from ever becoming dry. Always a crowd-pleaser at barbecues, tailgate parties, and picnics, chicken wings have come a long way since the city of Buffalo, New York popularized the spicy dish more than forty years ago. Moving way beyond the classic hot sauce and blue cheese dip, The Great Wings Book presents more than fifty innovative recipes for old-fashioned and newfangled buffalo wings, including globetrotting sauces, rubs, and marinades that incorporate contemporary pan-Asian and Latin flavors. Best-selling cookbook authors Hugh Carpenter and Teri Sandison cover everything you need to know to buy, store, roast, grill, smoke, deep-fry, and braise amazing wings at home. Whether you're in the mood for Cajun Buffalo Wings, Pineapple Teriyaki Wings, or Braised Wings with Red Wine and Mushroom Sauce, you'll find recipes guaranteed to make your wings take flight. The chapters in this attractive full-color hardback cookbook cover many subjects, from buying and storing wings, to techniques that help you lollipop and stuff chicken wings. Readers will find recipes on grilling, smoking, oven-roasting, braising, and deep-frying wings to achieve the perfect juiciness. The rubs, dips, and marinades will wow everyone who tries them.

## Book Information

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## Customer Reviews

The best thing about this book is that all the recipes are just as good with any cut of chicken. I just did the Asian barbecue marinade on five chicken breasts and grilled them outdoors. The thick sauce was excellent. Don't worry too much about the seemingly endless lists of ingredients. If you don't happen to have one or more of them, who cares? Experiment and swap using your own sense of taste. There's enough flavor in each recipe to give you tasty chicken. I haven't tried it yet, but I'm sure many of the recipes would be good on other types of meat. The other books in this series are also very good. The only drawback is the idiotic shape of the book, which is impossible to use when you are up to your elbows in raw chicken and other messy sauces.

This is a fun book, and I really wanted to love it. So far I have tried two of the recipes, the Peanut Butter and Jelly wings, and the Way Down South wings. Both tasted good enough to me, and to my mother for whom they were cooked. But I had issues with each. The PB and J wings call for a cup of freshly squeezed orange juice, which made the recipe fairly expensive. I could not really taste the citrus in the finished wing, and would use a reconstituted juice the next time. For the Way Down South wings, I followed the instructions as printed, which meant bringing the wings and sauce to a low boil at the end to reduce the sauce to a glaze. There was so much liquid in the sauce that I did not get close to a glaze before the meat was falling off of the wings. Ended up with a bit of a mess. In retrospect I realize I could have just removed the wings to reduce the sauce. But I like to follow a recipe verbatim on the first go to see how something tastes as it was intended by the author. I am not a highly experienced wing chef, but I think I followed all instructions accurately. Have had enough success to explore a few more of the recipes, but I find I am looking elsewhere for inspiration now. Feel a bit let down so far, but if I have better experiences with other recipes I will update this review.

I got this for my husband for Christmas because he loves making wings, and he was always looking up recipes on his phone. To avoid having a deep-fried phone, I thought the book would be a good gift. He LOVES it. He doesn't like to read, generally, but he'll keep the book handy and skim through the recipes when he has time. Thanks!

I got this book for my grandson who is a wing addict. Looking through it the content did not impress me and the recipe for the original Buffalo wings is wrong. I have the real one and the dipping sauce is the key as is the use of Trappys hot sauce.

I have two or three of the books in this series. They are all fairly interesting and will certainly give some ideas. I am pretty much a purist when it comes to wings just not real hot ones. There are some taste ideas presented here that are worth trying and experimenting with.

As others have mentioned in their reviews, this is a very nice little book stuffed with great Chicken Wing Recipes. They are easy to follow and the results are surprisingly good. You might want to adjust some of the ingredients to taste, as the sauce is sometimes a little sweet. Me, I like sweet so no problems there. There are enough good wing recipes here to entertain you and your friends for a while. Best Chicken Wing Recipes.

I enjoy this book as much as I enjoy wings. This is a must for wingers and it amazed me how many different wings types are out in the world..... A MUST READ.

I love this book. It's actually the second copy I've purchased (I gave my original to a friend). Very good instructions on prepping the wings and the sauces are amazing. The Thai wings are awesome, I've made them at least a dozen times. Results will rival any restaurant wing.

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