

## SUYA SPICED CHICKEN WINGS

### SUYA SPICE BLEND

PEANUT POWDER	1/4 CUP
GINGER POWDER	1/4 CUP
CAYENNE POWDER	2 TABLESPOONS
PAPRIKA POWDER	1/4 CUP
ONION POWDER	2 TABLESPOONS
GARLIC POWDER	2 TABLESPOONS
CHICKEN BOUILLON POWDER	1 TEASPOON

### CHICKEN WINGS

CHICKEN WINGS	1 KILOGRAM
SUYA SPICE	4 TABLE SPOONS
VEGETABLE OIL/PEANUT OIL	3 TABLESPOONS
SALT	TO TASTE



### INSTRUCTIONS FOR HOME MADE PEANUT POWDER

Roughly blend the roasted peanuts using the pulse button on the blender, be careful not to over blend into peanut butter

Transfer the ground peanuts onto a kitchen towel

Tie it up and try to squeeze out as much oil as you can

In a bowl add the peanuts and spices and mix

Use immediately or store in an airtight container

### INSTRUCTIONS FOR SUYA SPICE BLEND

Gather all your spices and peanut powder in a bowl and mix well

Use immediately or store in an airtight container

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### INSTRUCTIONS FOR SUYA SPICED CHICKEN WINGS

Place the chicken wings in a bowl, add tablespoons of the Suya spice blend you made along with salt to marinate. You can marinate up to 24 hrs in advance

Preheat oven to 350 F, arrange the chicken wings on a baking rack lined with foil. Spread them apart so they cook evenly and do not stick to each other

Make a marinade with the rest of the Suya spice and oil

Brush the chicken with the marinade made earlier and bake in the oven for 15 minutes.

Take it out of the oven and flip then rub more of the marinade, return into the oven and continue cooking for another 15 minutes. For a final time, bring it out of the oven, flip and rub the remaining marinade and grill for another 15 minutes.

When the chicken wings are out of the oven transfer to a bowl, sprinkle more of the suya spice and serve with sliced onions, tomatoes and any other salad of your choice