How to cook turkey wings

Turkey wings are a very tasty and nutritious part of poultry that can be used in many dishes. A great choice for poultry lovers who are looking for new recipes to make delicious dishes. This dish is easy to prepare and can be used as a party appetizer or a hot lunch dish.

Cooking turkey wings is a process that may seem complicated at first glance, but it is actually quite simple. To get juicy and delicious turkey wings, you need to follow a few important steps and keep a few cooking tricks in mind.

*Prepare the turkey wings*

Preparing turkey wings for cooking doesn't require much skill and doesn't take much time. Here are a few steps to help you properly prepare turkey wings for cooking:

1. Separate the wings from the carcass. Use a sharp pair of scissors to cut the wings off the carcass. Typically, turkey wings are separated from the carcass at the hinge where the bone connects to the carcass.
2. Remove the bones. Turkey wings contain two bones, a large one and a small one. To use the wings in dishes, you must remove the bones. To do this, take the wing and gently slide the bones to pull them out. You can also use a knife to gently cut the skin around the bones and remove them.
3. cut off the tips of the wings. Some recipes may require you to remove the wing tips to make them look more attractive. With a sharp pair of scissors, cut off the wing tips about 1 to 2 centimeters from the end.
4. Rinse the wings. Rinse the turkey wings under cold running water to remove any remaining bones, blood, and other debris. After you have washed the wings, you can dry them with a paper towel before using them.

Now you're ready to use fresh and peeled turkey wings for a variety of dishes. Depending on the recipe, you can bake, roast or boil turkey wings to create a delicious and nutritious dish.

*In this article, I'm going to tell you a few ways to cook turkey wings to make them juicy and delicious.*

**Method 1:** Baked turkey wings in the oven

To prepare baked turkey wings, you will need:

* 1 pound turkey wings.
* 1 Tbsp. olive oil
* 1 tbsp. red wine vinegar
* 2 tsp. salt
* 1 tsp. black pepper
* 1 tsp. paprika
* 1 tsp. dried thyme

*Preparing the marinade*

In a bowl with the wings, add olive oil, red wine vinegar, salt, pepper, paprika and thyme. Mix well so that the wings are evenly coated with the marinade. The optimal time to marinate is three hours.

*Baking*

Turn on the oven to 200 degrees. Place the turkey wings on a baking tray that has been pre-covered with foil or baking paper. Bake the wings for 40-45 minutes until golden brown.

*Now for a little bit of cooking finesse*

If you want to give your turkey wings a richer flavor, you can change the ingredients and seasonings when cooking. For example, you can add soy sauce, ginger and honey to the turkey wings to give them a sweet taste, or use tandoori or curry seasonings to get a more exotic flavor.

**Method 2:** *Fried turkey wings*

To prepare roasted turkey wings you will need:

* 1 kg turkey wings
* 1 tsp. salt
* 1/2 tsp. black pepper
* 1/2 tsp. garlic powder
* 1/2 tsp. paprika
* 1/2 tsp. turmeric
* 1/2 cup flour
* 1 egg
* 1 cup breadcrumbs

*Preparation of seasoning*

Combine salt, pepper, garlic powder, paprika and turmeric in a bowl with the wings.

 *Preparing to roast*

Sprinkle the turkey wings with the seasoning mixture and mix well so that each wing is coated evenly. Allow the wings to soak the seasonings in the meat for 10 minutes.

*Coat in flour, egg and breadcrumbs*

In a separate bowl, mix the egg, add a little water and whisk until smooth. In another bowl, pour the flour mixture. In a third bowl, dust the breadcrumbs.

Take the turkey wings, dip them in the flour, then in the egg, and then in the breadcrumbs. Each wing should be evenly coated with the breadcrumbs.

*Frying*

Heat a skillet with oil over medium heat. Add the turkey wings to the skillet and fry for 6-7 minutes on each side, until they are golden and crispy.

Finally, remember that turkey wings must be well cooked to be safe to eat. Make sure that the internal temperature of the meat has reached 75 degrees Celsius. Now that you know the ins and outs of cooking turkey wings, you can start cooking this delicious dish!

Also, turkey wings can be grilled or barbecued. To do this, you need to pre-marinate the turkey wings in any seasonings and then grill them until golden brown. This way, the turkey wings will get a unique flavor and aroma, as well as retain all the nutritional properties.

*Allow turkey wings to cool*

When the turkey wings are done, take them out of the oven and let them cool for a few minutes. This will allow the meat to distribute the juices and become more juicy.

*Serve the turkey wings.*

When the turkey wings have cooled, serve them. If desired, you can add a small amount of fresh green herbs to give the dish a brighter flavor. Enjoy juicy, crispy and delicious turkey wings that are ready in minutes!

Either way, when cooking turkey wings, it's important to watch the temperature and cooking time so they don't dry out or overcook. Finished turkey wings can be served with a variety of sauces and toppings, such as vegetables, salads or mashed potatoes.

Enjoy the delicate and exquisite taste of turkey wings dishes. Bon appetit!