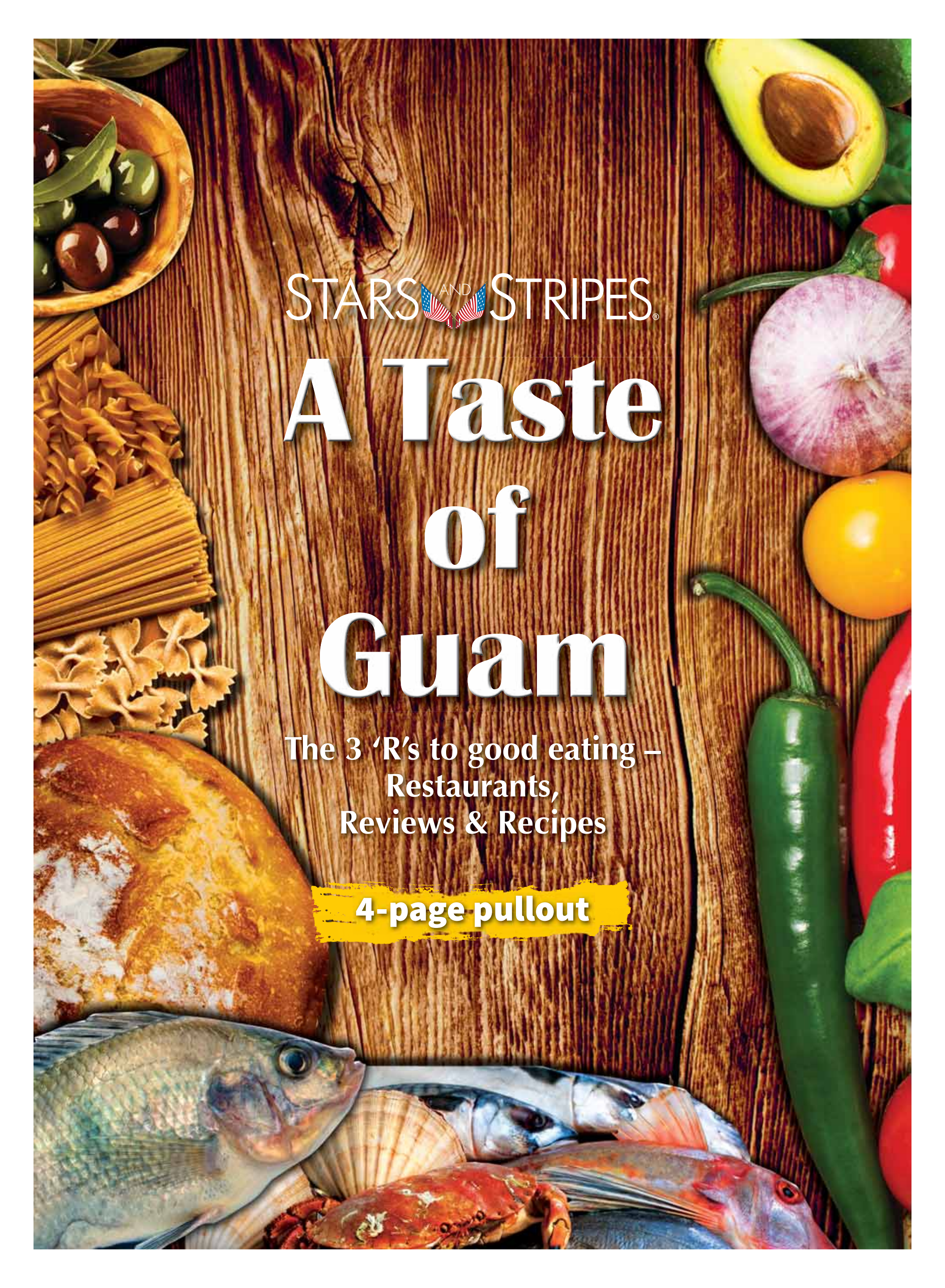




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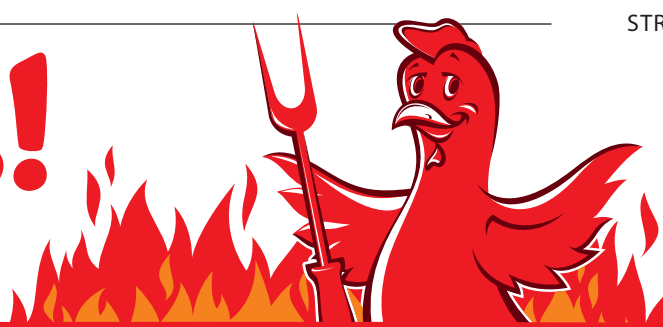
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RESTAURANT INFO

Chicken dishes!

STORY AND PHOTOS BY RUEBEN OLIVAS,
BBQGUAM



Mean Wings aka 7-Alarm Hot Wings



- 1 tbsp- Onion Powder, Granulated
- 1 tbsp- Garlic Powder, Granulated

HOT PEPPER PASTE (FINADENE' DENANCHE):

- 1/2 cup of fresh hot peppers with stems removed
- 4-6 cloves of fresh garlic
- 1 tbsp of apple cider vinegar
- 1 tsp of Santa Maria* seasoning
- Place all ingredients into a Bullet blender and blend into a paste.
- Adjust salt to your taste.

*SANTA MARIA SEASONING

- 1 tablespoon sea salt
- 1 tablespoons granulated garlic powder
- 1 tablespoon of Kosher Salt
- 1/2 teaspoon dried parsley, fine grind
- 1/4 teaspoon black pepper, medium grind
- 1/4 teaspoon Accent (MSG) (this is always optional)

*Chop the parsley or crush it between your fingers to make it small enough to mix well with the other ingredients. Combine all ingredients and mix thoroughly.

DIRECTIONS:

- Marinade the chicken wings in a large heavy duty zip lock plastic bag or bowl.
- Toss the chicken well enough so that the wings are coated thoroughly and evenly.
- Refrigerate and then remove 1 hour before cooking.
- Let wings warm up to about room temp (1 hour).
- Bake in the oven on ungreased cooking tray for about 1 hour at 400 degrees.
- Baste with basting sauce numerous times to your liking. Coat them real good.
- Remove when you like the color.
- Of course I always taste test to verify doneness. (My favorite part!!!)
- Special thanks to Firefighters Pete Perez and Jeff Soriano, Guam Fire Department, for supplying the name for this recipe.

Well, I hope you all can try this out. These wings are party friendly so you won't burn everyone out, but I just adjust the heat a bunch for true 7-Alarm Hot Wings.

I use Frank's Hot Pepper Sauce. Great flavor!!!



Melted one cube of butter and added 1/2 cup of Frank's Hot Sauce and 2 tbsp of my Wing Dust for my marinade sauce.



Here is one tray all ready to go into the oven. I cooked two trays total. 400 F for about 1 hour.



MARINADE:

- 5 lbs Chicken Wings
- 3 tbsp of Wing Dust
- 1 stick of salted butter melted
- 1/2 cup of Frank's Hot Sauce

BASTING SAUCE:

- 2 tbsp Wing Dust
- 2-3 tbsp of Finadene Denanche (Homemade fresh hot pepper paste)
- 1 stick of salted butter melted
- 1/2 cup of Frank's Hot Sauce

WING DUST:

- 1 tbsp- Black Pepper
- 1 tbsp- Cayenne Pepper Powder
- 1 tbsp- Smoked Paprika Powder
- 1.5 tbsp- Sea Salt
- 1 tbsp- Chili Powder

Smoked Paprika Fried Chicken



Here is another variation for one of our old time favorites, Smoked Paprika Fried Chicken.

I love using smoked paprika for fried chicken. The paprika gives the chicken a subtle smoke flavor without affecting the overall great taste of the chicken. The paprika also gives the chicken that dark golden brown color.

I like to use whole chicken because there is always a piece there that someone prefers. I usually throw in another 4-6 pack of chicken thighs because thighs are my favorite parts of the chicken.

INGREDIENTS:

- 1 whole chicken
- 4-6 chicken thighs (depends of thigh size)

FLOUR MIXTURE:

- 2 cups of all purpose flour
- 2 tbsp of smoked paprika powder (add a little more if you desire)
- 1 tbsp of salt
- 2 tsp black pepper
- Mix these ingredients together in your favorite container or plastic bag.

EGG DIP MIXTURE:

- 5 eggs
- 1 cup of milk
- Whisk this mixture together
- Panko bread crumbs

DIRECTIONS:

- Cut up whole chicken into frying size pieces. Each chicken will give you 2 thighs, 2 legs, 2 wings, 2 breasts that are each cut in half, 1 lower back and 1 upper back with the ribs for a total of 12 pieces to each chicken.

- Rinse and drain. I cut up the chicken about 2 hours ahead of time and place the chicken, uncovered, into the refrigerator. This is one of the secrets to great fried chicken. Dries out the chicken exterior for a better fry.
- Pre-heat the oil to about 350 F, standard temp and add 1-2 tbsp of salt to oil. This will ensure that every piece of chicken is salted evenly on the outside of each piece and also serves as a non-stick method.
- Dip chicken in egg dip mixture; Coat with flour mixture; Re-dip into the egg mixture; Then coat with the Panko bread crumbs. These coatings will ensure a very juicy fried chicken.
- Fry chicken for about 15 to 20 minutes depending on the sizes of the individual chicken. You can check the thickest piece, the thigh, by slicing it to the bone and checking for doneness. But with experience you will be able to tell if it is done or not by how the chicken finally floats up to the top of the oil and also when the chicken stops producing most of it bubbles when frying.
- Once the chicken is done, place on a cooling rack over a baking tray. This cooling will also add to the crispness of the chicken.



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At Capricciosa, nobody leaves the table hungry. Known across Guam for generous family-style portions, our pasta dishes, pizzas, salads and desserts are made for sharing. Whether it's family dinner, lunch with coworkers or gathering with friends after a long week, Capricciosa brings people together over comforting favorites and servings big enough for the whole table. Visit us at Pacific Place in Tumon (671-647-3746 Ext. 1) or Agana Shopping Center in Hagatna (671-472-1009 Ext. 2) and enjoy the meals Guam families, visitors and military community members continue coming back for. Big portions, warm hospitality and great memories are always on the menu. Come see for yourself!

RESTAURANT INFO