

Southwestern Style Fried Chicken Wings with Kicked-Up Jalapeno Poppers and a Creamy Chipotle Cilantro Sauce

Servings : 6

Amount	Measure	Ingredient - Preparation Method
5	pounds	chicken wings - separated at joints
1	cup	freshly squeezed orange juice
1/2	cup	lime juice
1	cup	buttermilk
2	tablespoons	minced garlic
3	tablespoons	emerils southwest essence - follows
1	tablespoon	kosher salt
2	cups	all-purpose flour
		vegetable oil
		Emeril's southwest essence
2	tablespoons	chile powder
2	teaspoons	ground cumin
2	tablespoons	paprika
1	teaspoon	black pepper
1	tablespoon	ground coriander
1	teaspoon	cayenne
1	tablespoon	garlic powder
1	teaspoon	crushed red pepper
1	tablespoon	salt
1	tablespoon	dried oregano
		creamy chipotle cilantro sauce
1 1/2	cups	sour cream
1/2	cup	mayonnaise
2	tablespoons	chipotle in adobo sauce
2	tablespoons	cilantro - chopped
1/2	teaspoon	salt
		kicked up jalapeno popper
		vege oil
24	large	jalapeno pepper
8	ounces	cream cheese - softened
1	cup	pepper jack cheese - grated
8	slices	bacon - cooked and crumbled
1 1/2	teaspoons	emeril southwest essence
1	cup	flour
3	tablespoons	flour
2	large	egg - lightly beaten
3	cups	panko bread crumbs

Place the chicken in a 1 gallon resealable plastic baggie. In a medium bowl, combine the orange juice, the lime juice, the buttermilk, garlic, 1 tbspn of essence and the kosher salt. Mix well to combine and pour over the chicken in the bag. Seal the bag and refrigerate overnight, or at least 12 hours, turning occasionally.

Preheat oven to 200.

Set a large, 6 qt Dutch oven over medium heat with 3 qts of vegetable oil. Heat oil to 350 or prepare a deep fryer. Remove chicken from bag and drain.

Place the flour and remaining 2 tablespoons of the Essence in a 1 gallon resealable bag and place the chicken, 8 pieces at a time, in the flour and shake to coat. Lay the coated chicken on a wire rack set over a sheet pan to reset for 20 minutes before frying. Continue with rest of chicken. Fry the chicken, in batches, until they are golden brown and begin to float, 10 to 13 minutes. Place on paper-lined sheet pan and place in oven to keep warm. Serve with sauce and poppers.

Mix essence ingredients together. Place all sauce ingredients in a food processor and pulse to combine.

Cut a slit lengthwise down each pepper to create a pocket. Leave stem intact and remove seeds.

Combine cream cheese, cheese, bacon and 1/2 tspn of essence. Place mixture in bag or piping bag. Fill each pepper full. Press edges of pepper together to seal.

Put 1 cup of flour in a bowl, eggs in a separate shallow bowl, and then 3 tbspn flour, panko crumbs and remainin tspn of essence in another bowl and stir to combine.

Dip peppers in flour, then egg mixture, then panko mixture, pressing to coat.

working in batches, fry peppers until golden brown, 1 to 2 minutes. Remove and drain.