

กินดี มีสุข Eat Well, Live Well.

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Spicy Fried Chicken Wing

Ingredients

- Chicken Wings 4 pieces
- Coriander Root, Garlic 1 tsp
- Ground Pepper as you wish
- Cayenne Pepper 1/2 tsp
- Frying Oil 1/2 cup
- Gyoza No Tare 15 ml

Our Product



Gyoza No Tare
ซอสเกี๊ยวซ่า

Cooking Method

1. Marinate the chicken wings with all herbal ingredients for 30 minutes.
2. Deep-fry the marinated chicken wings on medium heat until golden brown.
3. Serve with Gyoza No Tare.

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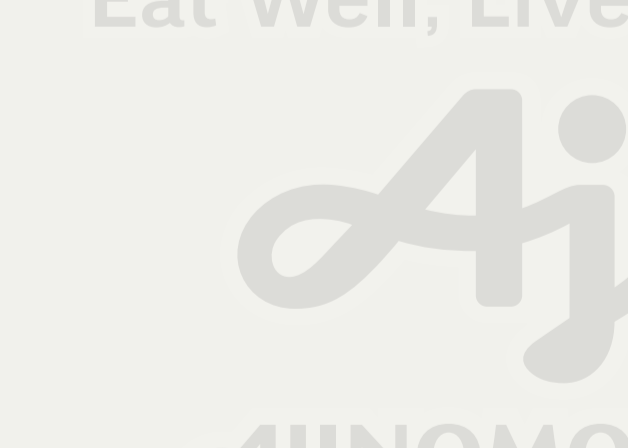
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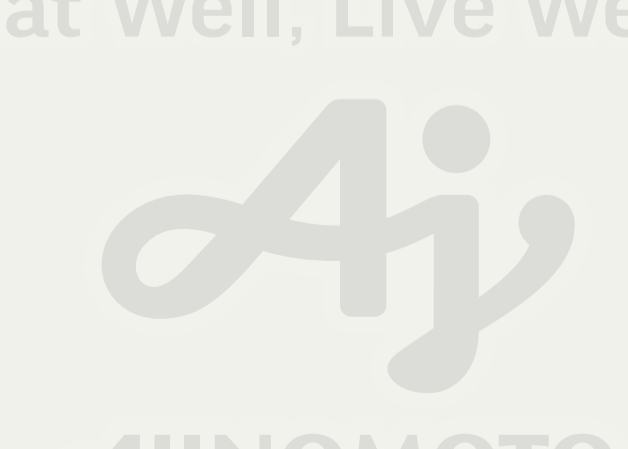
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