

Blackening Seasoning 24oz

Ingredients: Garlic, Onion, Peppers, Salt, Sugar, Herbs & Spices.

Rating: Not Rated Yet

Price

Price with discount \$19.99

Sales price \$19.99

Discount

Tax amount

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Manufacturer[Catch A Fire](#)

Description

Catch a Fire Blackening Seasoning - 24oz

Transform your dishes with the bold and smoky flavors of Catch a Fire's Blackening Seasoning, now available in a generous 24oz bottle. This expertly crafted blend combines the robust tastes of Garlic and Onion with the fiery kick of Peppers and the perfect touch of Salt and Sugar. Infused with a unique mix of Herbs & Spices, this seasoning is designed to create a deliciously charred crust that seals in the juicy flavors of your favorite meats and vegetables.

Perfect for blackening fish, chicken, or steaks, Catch a Fire's Blackening Seasoning will elevate your culinary creations to new heights. With its larger size, you'll have plenty of this flavorful blend to keep your pantry stocked and your meals consistently delicious. Bring a taste of the Caribbean to your kitchen and experience the magic of blackening with every bite.

Blackened Chicken Wings with Catch a Fire Blackening Seasoning

Ingredients:

- 2 lbs (900g) chicken wings, split and tips removed
- 3 tablespoons Catch a Fire Blackening Seasoning
- 2 tablespoons olive oil
- Fresh parsley, chopped (optional, for garnish)

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- Lime wedges (for serving)

Instructions:

1. **Preheat the Oven:** Preheat your oven to 400°F (200°C). Line a baking sheet with aluminum foil and place a wire rack on top. This will help the wings cook evenly and get crispy.
2. **Season the Wings:** Pat the chicken wings dry with paper towels. Place them in a large bowl and drizzle with olive oil. Sprinkle the Catch a Fire Blackening Seasoning over the wings and toss to coat evenly. Make sure each wing is well-covered with the seasoning blend.
3. **Arrange the Wings:** Place the seasoned wings on the wire rack, making sure they are in a single layer and not touching each other. This allows the hot air to circulate around the wings, ensuring they cook evenly.
4. **Bake the Wings:** Bake the wings in the preheated oven for 25-30 minutes, flipping them halfway through, until they are crispy and cooked through. The internal temperature should reach 165°F (74°C).
5. **Broil for Extra Crispiness (Optional):** If you like your wings extra crispy, you can broil them for an additional 2-3 minutes. Keep a close eye on them to prevent burning.
6. **Serve:** Remove the wings from the oven and let them rest for a few minutes. Garnish with fresh parsley if desired. Serve with lime wedges on the side for an extra burst of flavor.
7. **Enjoy:** Dig in and enjoy your delicious Blackened Chicken Wings! These wings are perfect for game day, parties, or any time you're craving something spicy and flavorful.

These Blackened Chicken Wings with Catch a Fire Blackening Seasoning are sure to be a crowd-pleaser. Enjoy the bold and smoky flavors with every bite! ????

Reviews

There are yet no reviews for this product.

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