Giuseppina’s Wings and Red smashed potatoes

NIBBLEDISH CONTRIBUTOR

Ingredients

Giuseppina's Chicken Wings

2 lbs chicken wings (cut buffalo style)
EVOO (a quality extra virgin olive oil)
kosher salt
cracked pepper

Smashed Red Taters

6-8 small red potatoes
EVOO
kosher salt, pepper, fresh thyme

Instructions

This is a recipe that I tried to duplicate, based on taste, touch, and smell. That's because the woman who made these, Giuseppina Volpe, didn't speak a lick of English.

But she welcomed us into her home in Acquavella, Italy. And she fed our hungry bellies, and man! Could this woman cook...

One of the simplest, tastiest courses was the chicken wings. It's so easy, that you'll be shocked when you taste how yummy these are. Probably the cheapest cut of the chicken, so it's depression-friendly. The only difference is, Giuseppina's husband (Giuseppe) probably killed and plucked the chicken that morning. But buying the wings from the Amish farmer's market is the next best thing.

Here it is...you'll make these AGAIN and AGAIN.

Giuseppina's Chicken Wings

2 lbs chicken wings (cut buffalo style)
EVOO (a quality extra virgin olive oil)
kosher salt
cracked pepper

That's it, and I'm not kidding.

Oven: 400 degrees F

Place the chix on a rimmed, non-stick cookie sheet. Coat with the EVOO, salt and pepper. Place in the oven for about 40-50 mins, turning until browned.

Smashed Red Taters

6-8 small red potatoes
EVOO
kosher salt, pepper, fresh thyme

Boil the taters til a fork goes in and tender. Transfer to a baking dish, that is coated well with EVOO. Smash GENTLY with a large fork or potato masher if you have one. Drizzle more EVOO atop the potatoes, and sprinkle with salt & pepper. Strip the thyme leaves from the stems and sprinkle those too.

Place in oven at 425 (just as the chicken is finishing!). Bake til skins are crispy, about 20 mins.