

Air Fryer

- [Fries](#)
- [Pork Chops](#)
- [Home Fries](#)
- [Wings](#)
- [Tater Tots](#)
- [Pizza Leftovers](#)
- [Roasted Potatoes](#)
- [Onion Rings \(Frozen\)](#)
- [Battered Fish \(Frozen\)](#)
- [Asperagus](#)
- [Whole Chicken \(Air Fryer\)](#)
- [Chicken Thighs](#)
- [Carrots](#)
- [Pork Belly](#)
- [Drumsticks](#)
- [Drumsticks \(Shake & Bake\)](#)
- [Chicken Strips \(Frozen\)](#)
- [KFC Air Fried Chicken](#)
- [McCain's Frozen Potato Products - Air Fryer](#)
- [English Muffin Pizza](#)
- [Air Fried Chicken](#)
- [Soft Boiled Eggs](#)
- [Chicken: Flat Boneless Skinless Thighs](#)
- [Chef John's Chicken Wing Hack](#)

Fries

- Soak fresh cut fries in cold water for 15-30min•
- Dry completely with paper towel•
- Coat in baking powder•
- Coat in light oil•
- Cook on fry setting (may be done sooner•

Pork Chops

- Salt•
- Pepper•
- Seasoning •
- 400F•
- 12min•
- Flip half way•

Home Fries

- Left over potato thick cubes•
- Toss in seasoning and oil•
- 400F•
- 10min•
- Toss half way

Wings

- Unwashed wings •
- [Chef John's seasoning](#) •
- Use chicken preset •

Tater Tots

- Put frozen Tots in at 400F for 12 min, shaking half way through.

Pizza Leftovers

- Thick and was frozen:
 - 4min @ 350F○

Roasted Potatoes

- Small potato cut in half:
- Cover in oil and herbs•
- 380F for 1•

Onion Rings (Frozen)

- 400F for 8min, flipping half way

Battered Fish (Frozen)

- 400F•
- Spray tray with oil•
- 8min•
- Flip half way•

Asperagus

- Coat in Olive oil and seasonings after washing and drying. •
- 400F for 7min flip half way. •

Whole Chicken (Air Fryer)

- Rub:
- 1tsp paprika, garlic powder, salt, pepper + 2tsp Olive oil○
- Spray basket liberally •
- Breast side down at 350F for 30min•
- Flip breast side up for another 30min•
- Rest 10min before cutting•

Chicken Thighs

- Olive oil spice mix to rub on thighs (mustard, paprika, garlic powder, salt, pepper) •
- Chicken setting (380F 20min skin side down first, flip half way•
- Add 4 min for large thighs•

Carrots

- • Cut 1/4 thick 2" long
 - Equal parts (don't need alot because it doesn't stick much):
 - Oil
 - Vinegar
 - Honey
 - Garlic powder
 - Salt & pepper
- 380F for 20min

Pork Belly

1. Parboil for 3-5min
2. Cut squares in bottom
3. Rub in slurry of 1 tsp each of salt, sugar, pepper and 1/2 tsp Chinese 5 spice with tsp of Chinese wine into the crevices
4. Marinate overnight
5. Place into foil boat skin up
6. Poke holes into skin
7. Rub vinegar on skin
8. Put layer of salt on skin
9. Cook 250F for 30min
10. Remove salt
11. Add oil to skin
12. 400F 30-40min

Drumsticks

1. Mix seasonings in a bowl (1tbs each):
 1. Salt
 2. Lemon pepper
 3. Smoked paprika
 4. Garlic powder
2. Add chicken and enough Olive oil for the seasonings to stick.
3. Air fry at 380F for 20min, flipping half way.

Drumsticks (Shake & Bake)

1. Season breadcrumbs with salt and garlic powder. Mix.
2. Shake each drumstick with breadcrumbs.
3. Spray oil on basket and ontop drumsticks.
4. Air fry at 370F for 25min, flipping half way.

Chicken Strips (Frozen)

- 8-10min greased at 400F, flipping half way.

KFC Air Fried Chicken

1. Dip chicken thighs or dumbsticks in egg wash
2. Cover chicken in the dredge (below); about 1/4 cup per thigh
3. Rest for 20min at room temperature
4. Coat air fryer rack in oil
5. Place chicken skin-side-down and spray with lots of oil
6. Air fry for 20min @ 380F, flipping half way then spraying with more oil at half-way point

Note: boneless thighs require less time.

Dredge:

- 2 cups all-purpose flour
- 1 tbsp onion powder
- 2 tbsp garlic powder
- 2-3 tbsp Kosher salt
- ½ tbsp basil
- ½ tbsp thyme
- ⅓ tbsp oregano
- 1 tbsp celery salt
- 1 tbsp ground black pepper

- 1 tbsp dried mustard
- 4 tbsp paprika (smoked optional)
- 1 tbsp ground ginger
- 3 tbsp white pepper
- Pinch of MSG

McCain's Frozen Potato Products - Air Fryer

- Spiral Fries: 330F for 12 min•
- Tots: 400F for 12 min•

English Muffin Pizza

- 1. Toast English muffins while air fryer is reheating.
- 2. Add sauce then toppings.
- 3. Air fry at 380F for 5min

Air Fried Chicken

- Add chicken seasoning, paprika, hot pepper powder and garlic powder•
- Add salt pepper•
- Let rest for 4 hours•
- Dip in egg•
- Dredge in seasoned flour with the same seasonings with hot pepper•
- 360F for 20min flip half way. But this will not create a dark color; need to increase heat by at least
- 20F
- Next try 18min at 380F•

Soft Boiled Eggs

- 270F for 10min

Chicken: Flat Boneless Skinless Thighs

- 400F for 16min, flip half way

Chef John's Chicken Wing Hack

Directions

1. Preheat the oven to 425 degrees F (220 degrees C). Line a baking sheet with aluminum foil and place an oven-proof wire rack over the foil.
2. Whisk baking powder, salt, black pepper, and paprika together in a small bowl.
3. Place chicken wings in a large bowl. Sprinkle 1/2 of the baking powder mixture over wings and toss to coat. Repeat with remaining baking powder mixture, tossing well to coat.

Baking powder mixture coated on chicken wings.