



🍴 4 People

🕒 50 Mins

🍴 620 kcal

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Buffalo Wings

SPICY AND TANGY

INGREDIENTS

3 lbs chicken wings, split

1/2 cup hot sauce (Frank's)

1/4 cup melted butter

1 tbsp white vinegar

DIRECTIONS

1. Pat chicken wings completely dry with paper towels. Season generously with salt and cayenne pepper. Arrange on a baking sheet lined with a wire rack.
2. Bake at 425°F for 40-45 minutes, turning once halfway through, until wings are golden crispy and skin is blistered. Alternatively, fry at 375°F for 8-10 minutes.



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INGREDIENTS

- 3 lbs chicken wings, split
- 1/2 cup hot sauce (Frank's)
- 1/4 cup melted butter
- 1 tbsp white vinegar
- 1/2 tsp Worcestershire sauce
- 1/4 tsp cayenne pepper
- 1/2 tsp garlic powder
- Salt to taste
- Blue cheese dressing
- Celery sticks

DIRECTIONS

1. Pat chicken wings completely dry with paper towels. Season generously with salt and cayenne pepper. Arrange on a baking sheet lined with a wire rack.
2. Bake at 425°F for 40-45 minutes, turning once halfway through, until wings are golden crispy and skin is blistered. Alternatively, fry at 375°F for 8-10 minutes.
3. While wings bake, combine hot sauce, melted butter, vinegar, Worcestershire sauce, garlic powder, and cayenne in a large bowl. Mix until smooth and combined.
4. Toss hot wings directly in the sauce until completely coated. Serve immediately with celery sticks and blue cheese dressing on the side.