

crispy buffalo chicken wings

INGREDIENTS

2 dozen chicken wings
4 Tablespoons unsalted butter, melted
2 ½ Tablespoons hot sauce
¼ teaspoon cayenne pepper
½ teaspoon salt

DIRECTIONS

1. Preheat oven to 400°F. Place the wings in a single layer on a parchment lined baking sheet.
2. Place the pan in the middle of the oven. Cook the wings until they are almost done, about 25 to 35 minutes and the juices of the chicken run clear.
3. While the wings are cooking, mix the melted butter, hot sauce, cayenne pepper, and salt to create the sauce.
4. Coat both sides of the wings with the sauce using a basting brush.
5. Put the baking sheet back into the oven for one minute, then remove the pan from the oven and brush on more sauce. Do this every minute for five minutes giving a good coating of sauce to the wings.
6. After the five minutes, move the wings to the top oven rack and broil them for another five minutes or until the sauce has formed a crispy coating on the wings.

Buffalo flavored wings can be done in the same way by adjusting your cooking time and temperature.