



Buffalo Wings

Ingredients:

2, 12 ct whole chicken wings
1/2 stick butter, melted
1/4 - 1 cup (or more) hot sauce, depending on how spicy you like them
1 tsp each salt and pepper

homemade ranch dressing or blue cheese dressing

Directions:

Heat vegetable oil over medium-high heat until it reaches 375 degrees.

In a very large bowl, mix melted butter, hot sauce and salt and pepper. Taste as you go to make sure the sauce is just the right amount of spicy for you. Kick it up another notch by adding 1 tsp cayenne!

Place chicken wings on a plate or baking sheet and let come to room temperature.

Fry the wings in batches, turning as needed, until cooked through and deep golden brown, about 15 minutes making sure to return oil to 375 degrees before frying the next batch. Remove with tongs and transfer to a wire rack on top of a cookie sheet to drain.

Broil chicken wings, turning once for halfway through for 8 minutes.

Toss cooked chicken wings in prepared sauce until completely coated.

Serve immediately with homemade ranch dressing or blue cheese dressing.