

Buffalo Wings

American · Appetizer · Medium · 60 min total · Serves 6

Crispy baked chicken wings tossed in spicy buffalo sauce and served with blue cheese dip and celery sticks.

Ingredients

- 3 lb chicken wings (separated)
- 1 tbsp baking powder (for crispiness)
- 0.5 cup hot sauce (Frank's RedHot)
- 4 tbsp butter (melted)
- 0.5 tsp garlic powder
- 0.5 cup blue cheese dressing
- 6 celery sticks
- 6 carrot sticks

Method

1. Pat wings very dry. Toss with baking powder and salt.
2. Arrange on wire rack over baking sheet. Bake at 425F 45 min, flipping halfway, until crispy.
3. Mix hot sauce, melted butter, garlic powder.
4. Toss crispy wings in sauce.
5. Serve immediately with blue cheese, celery, and carrots.

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