

Buffalo Wings

American · Appetizer · Medium · 35 min total · Serves 6

Crispy fried chicken wings tossed in spicy Buffalo sauce. Serve with blue cheese dip.

Ingredients

- 3 lb chicken wings (split)
- 0.5 cup flour
- 0.25 cup butter
- 0.5 cup hot sauce (Frank's RedHot)
- 1 cup blue cheese dressing
- 4 stalks celery (cut into sticks)
- 4 cups oil (for frying)

Method

1. Toss wings in flour, shake off excess.
2. Deep fry at 375°F 10-12 min until crispy and cooked.
3. Melt butter with hot sauce.
4. Toss wings in sauce. Serve with blue cheese and celery.

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