Snacks / United States

Buffalo wings



Unbreaded wings in a sauce of hot pepper sauce and butter. Salt draws the moisture out before baking.

Time 65 min **Servings** 4

What you'll need.

- ☐ 1.2 kg Chicken wings — split at the joint
- ☐ 150 ml Hot pepper sauce
- ☐ 1 tbsp White vinegar
- ☐ Celery sticks — to taste
- ☐ Salt — to taste
- ☐ 1 tbsp Baking powder
- ☐ 80 g Butter
- ☐ 1 tsp Garlic powder
- ☐ Blue cheese dip — to taste

Let's make it.

01 Dry the wings with kitchen paper, salt them and leave them uncovered on a rack in the fridge for at least four hours, better overnight.

02 Dust with the baking powder and toss so the coating is thin and even. Too much leaves a soapy taste.

03 Spread them on a rack over a tray and bake at 120 °C for twenty minutes: the fat renders out.

04 Raise the oven to 220 °C and bake another twenty-five minutes, to a deep gold and a crisp.

05 Melt the butter, take it off the heat and whisk in the pepper sauce, vinegar and garlic powder to an even emulsion.

06 Toss the hot wings with the sauce in a bowl and serve immediately with celery and blue cheese dip.

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