

Buffalo Wings Wild n' Spicy

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 2 hours

Step 1: Preparing the Chicken Wings

- 12 whole chicken wings (24 split) Remove the wings tips and save for making stock. Next, separate the rest of the wing by cutting between the wing and the drumette.

To steam the wings, place a pot filled with 1" -inch of water onto the stove-top. Cover with a lid and bring to a simmer.

Once the water is hot, place a single layer of wings into the steamer basket, place over the pot and cover. Let steam over medium heat for approximately 10 minutes or until cooked through.

Step 2: Cooling the Chicken Wings

Line a tray with paper towels and place a cooling rack over top. Once the wings are done, remove them from the steamer basket and place onto the cooling rack.

Let the wings cool and then transfer them to the refrigerator for at least 1 hour. This will help them crisp up in the oven. This can also be done the day before. If storing the wings overnight, it is best to cover the wings with plastic wrap, so they don't dry out too much.

Step 3: Roasting the Chicken Wings

Preheat the oven to 425°F (or 220°C).

Once the oven is hot, remove the paper towel from underneath the wings. For easy cleanup, place a piece of parchment paper onto the baking tray. Transfer the wings to the tray and bake for approximately 20 minutes.

Next, remove the wings from the oven (close the door, so you don't lose too much heat), flip them over and then return to the oven. Let cook for another 20 minutes or until the skin has started to turn a nice golden brown.

While the wings finish cooking, you can go ahead and make the hot sauce.

Step 4: Preparing the Hot Sauce

- 3 oz unsalted butter
- 1 small garlic clove (optional)
- 1/4 cup hot sauce (such as Frank's)
- 1/2 tsp kosher salt

To make the hot sauce, first melt the butter, either in a pot or in a small bowl in the microwave. If using garlic, mince it and add it to the hot butter.

Pour the butter and garlic into a large stainless-steel bowl (or one that is large enough to toss the wings in later). Next, add the hot sauce and salt and stir to combine.

*Note – if you want the sauce to be a bit thicker, add a teaspoon or so of cornstarch (mixed with equal parts of water) to the hot sauce. In this case, you will need to bring the sauce to a simmer in a pot on the stove top. Then add the cornstarch mixture until you reach the desired sauce-like consistency. Let simmer for a few minutes to cook out any cornstarch flavor.

Step 5: Tossing and Serving the Buffalo Wings

- 1 cup blue cheese dressing (optional)

Once the wings are ready, toss them with the hot sauce and serve immediately.

These hot wings are great served with individual portions of celery sticks and Blue Cheese Dressing.