

## **Crispy Baked Wings with Buffalo Sauce**

The Beader Chef Original

**Yield:** ~60 wings

### **Ingredients:**

#### *Crispy Wings:*

- 5 lbs. chicken wings
- 2 tbsp. vegetable oil
- 2 tsp. salt
- 1 tsp. pepper

#### *Buffalo Sauce:*

- 1/4 cup unsalted butter
- 1/2 tsp. cayenne pepper
- 1/2 tsp. pepper
- 1 cup hot sauce (I like Frank's Red Hot)

### **Directions:**

1. Preheat oven to 400F and line two rimmed baking sheets with aluminum foil. Place wire wracks on top.
2. In a large bowl, coat the wings with the oil, salt and pepper.
3. Place on wire racks and bake for 45 to 50 minutes, flipping half way through.
4. While the wings are cooking, melt butter in a small saucepan and stir in the cayenne and pepper.
5. Remove from heat and mix in the hot sauce, set aside.
6. Once wings are cooked, let cool for 5 minutes and place into a clean large bowl.
7. Toss with buffalo sauce and serve with sour cream, ranch/blue cheese dressing or whatever sauce you prefer!

## *The Beader Chef*

### **Notes:**

The wings are just as great without the buffalo sauce! Try experimenting with different sauces to coat or dry rubs before baking!

I use aluminum foil for easy clean up, the grease produced while the wings are cooking can sometimes be a challenge to clean! Additionally, wire racks help prevent the wings from getting soggy from sitting in their own grease while cooking; it also allows for better air flow around the wings so that they become nice and crispy!