



Crispy Chicken Wings – Plain or Buffalo

Serves 8

Ingredients

Chicken Wings

4 lbs. chicken wings
1 tablespoon baking powder
2 teaspoons garlic powder
½ teaspoon salt
Pinch of cracked pepper

Buffalo Sauce (optional)

¼ cup unsalted butter, melted
½ cup Wing Time Hot Sauce
1-2 tablespoons honey, white or brown sugar (adjust to your preference)

Serve with

Appalachian Naturals Creamy Blue cheese dressing or Drews Creamy Ranch dressing

Directions

Adjust oven rack to upper-middle position and preheat to 450. Line a rimmed baking sheet with aluminum foil and set a heat-proof wire rack inside baking sheet.

Pat dry the chicken wings with paper towels, removing as much moisture as possible. Place in large bowl.

In a small bowl, combine the baking powder, garlic powder, salt and pepper. Sprinkle mixture over the wings. Toss wings until evenly coated.

Arrange wings on rack leaving about 1” of space between each. Bake for 30 minutes, flip and cook until crisp and golden brown, about 20-30 minutes more.

For Buffalo Wings - While wings are cooking, whisk together hot sauce, butter and sugar. Toss cooked wings in the sauce and evenly coat.

Serve immediately with blue cheese or creamy ranch dressing.