

# Buffalo Wings

written by The Recipe Exchange | January 24, 2014

## **Ingredients**

1 cup all-purpose flour  
1 tsp. salt  
1/2 tsp. paprika  
1/2 tsp. garlic powder  
1/2 tsp. cayenne pepper  
1/4 tsp. black pepper  
20 chicken wing segments  
1/2 cup butter  
1/2 cup hot sauce

## **Directions**

In a shallow dish, combine flour, salt, paprika, garlic powder, and peppers. Coat chicken entirely in the flour mixture; refrigerate coated wings for 1 hour; coat chicken again with remaining flour mixture.

In a 2-quart saucepan, heat butter and hot sauce just until butter melts; turn heat to low and keep warm on stove top.

Deep-fry chicken, 8 – 10 pieces at a time, in 375 degree oil (vegetable oil, canola oil, or peanut oil) for 13 minutes, turning once or twice.

Drain chicken on a wire cooling rack for 30 seconds, then immediately toss fried chicken in buffalo sauce mixture and remove with a slotted spoon.

Repeat with remaining chicken.

\* Adjusting the spiciness of the sauce:

As is, the recipe produces a medium sauce. To change the amount of spiciness, simply adjust the butter-to-hot sauce-ratio:

Mild: Use 3/4 cup butter and 1/4 cup hot sauce.

Hot: Use 1/4 cup butter and 3/4 cup hot sauce.