Restaurant-Style Buffalo Chicken Wings

Contributed by Web Master

Prep Time, 30 min.

Wings coating needs 60 min.

Best Restaurant Recipe.
Their secret is out.

INGREDIENT

- oil for deep frying
- 1/4 cup butter
- 1/4 cup hot sauce
- 1 dash ground black pepper
- 1 dash garlic powder
- 1/2 cup all-purpose flour
- 1/4 teaspoon paprika
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon salt
- 10 chicken wings

DIRECTIONS

- Heat oil in a deep fryer to 375 degrees F (190 degrees C). The oil should be just enough to cover wings entirely, an inch or so deep. Combine the butter, hot sauce, pepper and garlic powder in a small saucepan over low heat. Stir together and heat until butter is melted and mixture is well blended. Remove from heat and reserve for serving.
- In a small bowl mix together the flour, paprika, cayenne pepper and salt. Place chicken wings in a large nonporous glass dish or bowl and sprinkle flour mixture over them until they are evenly coated. Cover dish or bowl and refrigerate for 60 to 90 minutes.
- Fry coated wings in hot oil for 10 to 15 minutes, or until parts of

wings begin to turn brown. Remove from heat, place wings in serving bowl, add hot sauce mixture and stir together. Serve.

FOOTNOTES

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Editor's Note

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We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature, ingredient density, and the specific type of oil used.