



Buffalo wings / drumettes

NIBBLEDISH CONTRIBUTOR

Ingredients

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12 chicken wings or drumettes

2 1/2 ounces unsalted butter

1 clove garlic, minced

1/3 cup hot sauce

1 Tbsp brown sugar

1 teaspoon cracked red pepper flakes

1 teaspoon onion powder

1 teaspoon black pepper

1/2 teaspoon kosher salt

Instructions

This is a way to get crispy, delicious wings without deep frying or breading. Similar method to Alton Brown, tweaked a little bit.

Wings/Drumettes

Place a steamer basket in sauce pan and then fill with just enough water to where the steamer basket is just above the surface of the water. Prepare your wings by removing the tips and cutting at the joint or just use drumettes. Remove the basket from the saucepan and distribute the wings in the basket so that they are not touching. Place saucepan over high heat, cover and bring to a boil.

Carefully place the steamer basket back into the saucepan while the water is boiling (remember the water should not be touching the wings, we want steamed not boiled) reduce the heat to medium and cover. Let the wings steam for 10 minutes.

Remove the wings and pat them dry (drier the better). Place the wings on a cooling rack and let sit for five minutes. Place cooling rack on a baking sheet and put in the refrigerator for 1 hr.

Preheat the oven to 425 degrees F.

Line baking sheet with parchment paper and distribute wings onto sheet, once again not touching. Season with salt and pepper. Place sheet with wings on middle rack and bake for 15-20 minutes per side.

Sauce:

Melt butter. Combine melted butter, brown sugar, minced garlic, hot sauce, onion powder, and red pepper flakes into large bowl (large enough for all the chicken to fit into). Mix ingredients well.

Remove wings from oven and immediately transfer to bowl with sauce. Toss so that wings are well coated with sauce. Serve warm. Enjoy!