Louisiana Spicy Hot Wings

NIBBLEDISH CONTRIBUTOR

Ingredients

Chicken Wings (washed and dried)Peanut Oil
PaprikaRed Cayenne Pepper
Onion PowderGarlic PowderKosher SaltFresh Ground Black PepperAll Purpose FlowerAny Louisiana Based Hot SauceButter (Unsalted)Red Pepper FlakesLime

Instructions

These wings are amazing on any day for any other purposes, wether it's one meal or a party platter for a game- you won't go wrong making these bad boys. Quick, simple, and great!
Start off by separating the chicken wings - Legs/Drumsticks/Wing. Rinse and dry them throughly.
In a large bowl, place the parts of the wings (or separate them if you wish) and add the salt and pepper to taste and toss them.
There are 2 ways you can make these Baked or Fried. If you like hot wings, you'd fry them with peanut oil, but if you're a bit of a health person, baking them isn't a bad option either. They both taste great.
Optional: Wether you're baking or frying them, if you've never cooked hot wings before you can boil these wings right now in hot water for 5-8 minutes (not fully cooked) and drain them after. This will allow you to have the perfect crispness you'd desire in a hot wing. If not, you can just leave them as is and cook them longer in the fryer or oven.
After boiling the wings (or not), Add all of the spices except for the flour together in a bowl with the wings and mix them. You can adjust the amount of cayenne and paprika to your "heat level". After a nice rub of spicies are visible on the wings, add enough flower to coat them. Cover the bowl with foil or plastic wrap and let sit in the fridge for a hour (or more if you desire).
When you're ready too cook, here are your options:
BakingPreheat oven to 375FOil a piece of foil or baking sheet with peanut oil and lay

the wings down on it. Bake for about 8 minutes on each side (if boiled) or 13-15 minutes on each side (non-boiled).
While wings are baking, make the hot sauce by pouring hot sauce in a sauce pan, add half a stick of unsalted butter, red pepper flakes, and 1/4th of a lime. When butter is melted, stir until the sauce boils rapidly then remove from heat. Let it cool (add more red peppers for heat if you wish).
FryingAdd oil to a pot and heat it up. Fry for about 10 minutes and evacuate and drain excess oil.
In a container, add the cooled hot sauce and wings, close the contain, and shake lightly for about 15-20 seconds until wings are covered.
Serve and enjoy :)