

# Spicy Buffalo Wings



PREPARATION TIME  
15 minutes



COOKING TIME  
40 minutes



PERFECT PARTNER  
buttermilk biscuits



The best bargains on chicken wings, or already trimmed drumettes, can be found in the bulk packages that are often labeled “family size.” Look for them in the frozen food section of the grocer.

## SHOPPING LIST

- chicken wings
- hot pepper sauce

## ON HAND

- Worcestershire sauce • flour
- egg • oil • brown sugar • salt
- honey • vinegar • pepper

# Spicy Buffalo Wings

## INGREDIENTS

- 1 1/2 pounds chicken wings
- 1 egg, lightly beaten
- 1/2 cup all-purpose flour
- 1/2 cup vegetable oil
- 1/4 cup packed brown sugar
- 1/4 cup honey
- 2 tablespoons white vinegar
- 2 tablespoons Worcestershire sauce
- 1 teaspoon hot pepper sauce
- 1/4 teaspoon salt
- 1/4 teaspoon pepper

SERVES 6

**COOK'N**  
*Express*

• You can save time by purchasing chicken “drumettes,” which are wings already trimmed into pieces. Proceed with dipping and coating the chicken as recipe directs.

## Make Ahead

These hors d'oeuvres are a great make-ahead dish. Prepare up to 24 hours ahead and reheat to serve.

## ♦ VARIATION

*If some like it hot, double the hot pepper sauce called for in the recipe.*

**1** Preheat oven to 350°F. Cut each wing into 3 pieces at the joints, discarding wing tip. Dip chicken in egg. Coat with flour.



**2** Heat oil in a large skillet over medium-high heat. Add chicken wings. Fry until browned and crisp on all sides, about 5 minutes; drain. Arrange in a medium baking dish.

**3** Combine brown sugar, honey and vinegar in a small bowl; mix well. Stir in Worcestershire sauce, hot pepper sauce, salt and pepper. Pour over chicken.



**4** Bake chicken, basting occasionally with sauce and turning, until cooked through, about 40 minutes. Transfer to a serving platter; drizzle with sauce.