

## **Appetizers**

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# **Buffalo Chicken Wings**

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**Preparation Time: 10 minutes**

**Cook time: 10 minutes**

*Uncooked chicken wing sections (wingettes) may be substituted for whole chicken wings.*

**25 (five pounds) whole chicken wings**

**oil for frying**

**1 cup butter, cubed**

**1/4 cup Louisiana-style hot sauce**

**3/4 teaspoon cayenne pepper**

**3/4 teaspoon celery salt**

**1/2 teaspoon onion powder**

**1/2 teaspoon garlic powder**

**celery ribs (optional)**

**ranch salad dressing (optional)**

Cut the chicken wings into three sections. Discard the wing tip sections.

In an electric skillet, heat one inch of oil to 375 degrees.

Fry a few wings in oil at a time, for 3 to 4 minutes on each side or until the chicken juices run clear, Drain on paper towels.

In a small sauce pan, melt the butter. Stir in the hot sauce and spices.

Place the chicken in a large bowl. Add the sauce and toss to coat. Remove to a serving plate with a slotted spoon.

Serve with celery and ranch dressing, if desired.

Yield: 4 dozen wings

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Per Serving (excluding unknown items): 1643 Calories; 184g Fat (98.6% calories from fat); 3g Protein; 3g Carbohydrate; 1g Dietary Fiber; 497mg Cholesterol; 3063mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 37 Fat.