

# Buffalo Wings like Hooter's®

Prep. Time: 1:45

Serves: 4

1 cup all-purpose flour  
1 tsp. salt  
1/2 tsp. paprika  
1/2 tsp. garlic powder  
1/2 tsp. cayenne pepper  
1/4 tsp. black pepper  
20 chicken wing segments  
1/2 cup butter OR margarine  
1/2 cup hot sauce (see Notes, below)

-In a shallow dish, combine flour, salt, paprika, garlic powder, and peppers.

-Coat chicken entirely in the flour mixture; refrigerate coated wings for 1 hour; coat chicken again with remaining flour mixture.

-In a 2-quart saucepan, heat butter and hot sauce just until butter melts; turn heat to low and keep warm on stove top.

-Deep-fry chicken, 8 - 10 pieces at a time, in 375 degree oil (vegetable oil, canola oil, or peanut oil) for 13 minutes, turning once or twice.

-Drain chicken on a wire cooling rack for 30 seconds, then immediately toss fried chicken in buffalo sauce mixture and remove with a slotted spoon.

-Repeat with remaining chicken.

Adjusting the spiciness of the sauce: As is, the recipe produces a medium sauce. To change the amount of spiciness, simply adjust the butter-to-hot sauce-ratio:

Mild: Use 3/4 cup butter and 1/4 cup hot sauce.

Hot: Use 1/4 cup butter and 3/4 cup hot sauce.

Notes: I use Frank's® Buffalo Wing sauce in the recipe, as I enjoy the flavor of Buffalo sauce, but not the heat. If you like spice, you can use regular Frank's® Hot Sauce. I'm sure another hot sauce like Tabasco® would work fine, but Frank's® has a great flavor, not just heat. Use ranch dressing or blue cheese dressing as a dip for these fabulous wings!