



Minimalist Buffalo Chicken Wings

Makes: 4-6 servings

Prep Time: 10 minutes Cook Time: 25 minutes

Total Time: 35 minutes

Ingredients

- 3 pounds of chicken wings
- Neutral oil
- Salt & pepper
- 1/3 cup relatively mild hot sauce, like Frank's Red Hot
- 4 tbsp melted butter
- 1 tbsp sherry vinegar or white vinegar
- 1 tbsp minced garlic
- Blue cheese dressing and celery sticks for serving (optional)

Instructions

Pat the wings dry very well with paper towels (this will help them crisp) and, if the wings are whole, cut them into 3 sections, saving the wing tips for stock. Toss the wings with a little neutral oil to keep them from sticking, salt them lightly, and spread them on a baking sheet, leaving at least an inch of space between each wing.

Heat the broiler with a rack 4 to 6 inches from the flame. (Alternately, heat a charcoal or gas grill; the fire should be moderately hot and the rack 4 to 6 inches from the heat. Leave one side of the grill cooler for indirect cooking.)

Broil in the oven on a sheet pan until the wings are evenly well-browned and crisp, flipping them midway through. This should take 20 to 25 minutes overall, but will depend on the strength of your broiler, so peek often! (If using the grill, put the wings on the cool side of the grill. Cover the grill and cook, checking and turning once or twice, until most of the fat has been rendered and the wings are evenly well-browned and crisp, 15 to 20 minutes.)

While the wings cook, in a large bowl, combine the hot sauce, melted butter, vinegar, garlic, and salt and pepper to taste (you won't need much).

When the wings are browned and crisp, add them to the bowl with the sauce, and toss to coat. Return the wings to the pan, leaving excess sauce in the bowl, and broil for a few minutes until sizzling and nicely browned on both sides, flipping once. (Or put the wings on the hot part of the grill and cook, uncovered, turning as necessary.)

Serve hot with the extra sauce on the side or, for extra spicy, saucy wings, toss back in the sauce before serving. Blue cheese dressing and celery sticks on the side are a good idea.

Recipe from Food52