

Buffalo Wings

Crispy buffalo wings with tangy hot sauce - the classic American appetizer made easy at home. Perfect for game day or parties!

5	25	30	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Buffalo Wings

Ingredients

- 2 lb chicken wings
- 1 cup sunflower oil
- 0.5 lb butter
- 1 tbsp garlic powder

Instructions

- 1 Prepare for frying**
Heat 1 cup of oil in a heavy-bottomed Dutch oven over medium-high heat until it reaches 350°F (175°C), about 8-10 minutes.
- 2** Pat 2 pounds of chicken wings completely dry with paper towels to remove all moisture.
- 3** Carefully lower half the wings into the hot oil using tongs or a slotted spoon. Fry for 12-15 minutes until golden brown and crispy, maintaining oil temperature at 350°F (175°C).
- 4** Transfer cooked wings to a wire rack set over a baking sheet to drain. Repeat with remaining wings.
- 5 Make buffalo sauce**
Heat 0.5 pounds of hot sauce in a small saucepan over low heat until warm, about 2 minutes.
- 6** Remove saucepan from heat and whisk in 1 tablespoon of butter until completely melted and the sauce is smooth and glossy.
- 7 Finish wings**
Transfer all hot wings to a large bowl and pour the buffalo sauce over them. Toss wings until completely coated with sauce, about 30 seconds.

Tips

- Pat wings completely dry with paper towels before frying to prevent dangerous oil splatter and ensure maximum crispiness.
- Don't overcrowd the fryer - fry wings in batches to maintain oil temperature at 350°F for even cooking.
- Use a spider strainer or slotted spoon to gently lower wings into hot oil, never drop them to avoid splashing.
- Make the buffalo sauce over low heat and whisk constantly to prevent the butter from separating from the hot sauce.

Toss wings in sauce immediately after frying while they're still hot for better sauce adhesion.

For extra crispy wings, blanch them first in boiling water with baking soda for 5 minutes, then drain and dry thoroughly before frying.

Keep fried wings warm in a 200°F oven if serving in batches, but sauce them just before serving.

Use a thermometer to monitor oil temperature - too low and wings will be greasy, too high and they'll burn outside while staying raw inside.