

From the cookbook “Man Can Cook”

By Robert Sturm

Original Buffalo Wings

Ingredients

48 Wings, jumbo, raw, 1st and 2nd joints

about 5 pounds

4 Cups A.P. Flour

2 TB. Cayenne Pepper

2 TB. Paprika

2 TB Salt

1-Cup Butter

1-Cup Frank’s Original Hot Sauce

½ tsp. Black Pepper, ground

½ tsp. Garlic Powder

Oil for Frying



Directions

Combine flour, cayenne, paprika and salt. In a large “HEAVY” plastic bag place wings and flour mix. Shake vigorously and coat wings well. Remove wings from bag and place on a sheet pan. Save the flour mix in the bag along with the bag. Let rest 1 hour on the counter. This is so the wings will absorb the flour mix. Combine butter, garlic powder, black pepper and hot sauce in a saucepan. Heat but DO NOT boil. Stir well. When ready to fry place wings back in bag with flour mix. Shake vigorously and coat wings well again. Remove wings from bag. Fry a dozen wings at a time in each basket at 350F for 8 – 10 minutes. Drain well. Place wings in a bowl with sauce and toss to coat wings well. Serve with celery and carrot sticks along with blue cheese dressing.



Tuesday, November 29, 2011