

## Brad's American Hot Wings

✂ If you like a bit of spice ✂

### Ingredients:

- 1kg Chicken Wings

### Sauce:

- Frank's hot pepper sauce
- 80g cold unsalted butter
- 1 1/2 Tablespoons white vinegar
- 1/2 Tablespoon Worcestershire sauce
- salt to taste

### Optional:

- 1/8 teaspoon garlic powder
- 1/4 teaspoon cayenne pepper

### Method:

**Prepare the wings.** The wings are traditionally cut into three pieces. Using a heavy knife, cut through the joints in the wings to separate then into three pieces. It's easiest to see the joints with the underside of the wings facing up.

The tips of the wing, which contain little to no meat, can be discarded or saved for the stock pot. Toss in a bowl with the oil and a good pinch each of salt and pepper.

**The Sauce:** Melt the butter over low heat in a sauce pan and add the remaining sauce ingredients, whisking well to combine. Keep the heat low and only as long as necessary to melt the butter: you don't want the butter to separate. Taste for spiciness, and add cayenne and garlic powder if desired.

**To Marinate:** Toss the wings with a quarter of the sauce and refrigerate for an hour

**To Cook:** Preheat the oven to 180 deg C. Grease a baking sheet or pan with a neutral oil such as canola. Arrange the wing pieces skin-side-down.

Cook undisturbed for 30 minutes until golden brown, and until the wings release easily from the baking sheet. Using a pair of tongs, turn the pieces over and return to the oven to bake for an additional 15 to 20 minutes, until crisp.

When the wing are finished cooking, pour the Buffalo sauce into a shallow bowl (you'll probably have to do this in batches) and add a few wings at a time. Turn them in the sauce until well-coated, then transfer to a platter. Repeat with the remaining wings.

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