



SUPER BOWL BUFFALO CHICKEN WINGS RECIPE



Ingredients

20 Chicken Wings

1 Cup All-Purpose Flour

1/2 Teaspoon Salt

1/2 Teaspoon Cayenne Pepper

1/2 Teaspoon Paprika

1/2 Cup Butter

1/2 Cup Franks Buffalo Sauce

Pinch of Garlic Powder

Oil for Deep Frying



Directions

1. Mix together flour, cayenne pepper, salt and paprika. Evenly coat the wings with the mixture and refrigerate for 1 hour.
2. Heat the oil to 375 degrees F. Combine the remaining ingredients in a saucepan over low heat. Mix together while on heat, until butter is melted. Remove from heat.
3. Fry coated wings in oil for 12 minutes or until parts of the wing begin to turn brown. Remove wings from oil and coat with buffalo hot sauce mixture.