

# CopyCat Buffalo Wild Wings Garlic Parmesan Wings

## Ingredients

3-4 pounds chicken wings flats and drumettes separated, tips discarded

2 tablespoons vegetable oil

Kosher salt to taste

freshly ground black pepper

For the sauce:

1 head garlic

Olive oil

$\frac{1}{2}$  cup mayonnaise

1 tablespoon corn syrup

2 tablespoons Parmesan cheese grated

1 teaspoon lemon juice freshly squeezed

1 tablespoon apple cider vinegar

$\frac{1}{4}$  teaspoon dried thyme

$\frac{1}{4}$  teaspoon dried marjoram

$\frac{1}{4}$  teaspoon dried oregano

$\frac{1}{4}$  teaspoon dried basil

$\frac{1}{2}$  teaspoon dried red pepper flakes

$\frac{1}{2}$  teaspoon kosher salt

$\frac{1}{4}$  teaspoon freshly ground black pepper

## Directions

For the sauce:

Heat your oven to 350 F.

Cut the bottom of the head of the garlic off. Drizzle with just a bit of oil then wrap in foil. Place in the oven for 30 minutes or until softened.

Remove the garlic from the foil and let cool slightly. Squeeze

the head to extract the garlic cloves. Transfer to a blender or small food chopper.

Add the remaining ingredients.

Pulse a few times until smooth and the garlic has been chopped.

Refrigerate overnight before using.

For the wings:

Place wings in a large resealable baggie or container.

Add the oil, salt and pepper. Seal and toss to coat.

Refrigerate for 4-8 hours.

Cook wings as desired.

Toss wings with sauce before serving.