

# CopyCat Buffalo Wild Wings Spicy Garlic Chicken Wings

## Ingredients

1 cup hot sauce (we use Franks Red Hot)  
1/2 cup vegetable oil  
2 tsp sugar  
2 tsp garlic powder  
1/2 tsp ground black pepper  
1/2 tsp cayenne pepper  
1 tsp Worcestershire sauce  
1 egg yolk  
2 tsp water  
2 tsp cornstarch  
2 dozen chicken wings and drumettes  
8-10 cups vegetable oil or shortening, for frying

## Directions

Combine first 7 ingredients in a small saucepan. Heat over medium heat until boiling, stirring often. Reduce heat and simmer for 5 minutes.

Remove from heat and allow to cool for 10 minutes. Meanwhile, combine egg yolk, water, and cornstarch in a small bowl and whisk until fully combined and then whisk into cooled sauce.

### TO COOK WINGS:

Heat oil in a large fryer or stock pot to 350F.

Slowly add wing pieces and cook for 10-14 minutes or until light brown.

Carefully remove from oil and drain on a baking rack or plate covered in brown paper sacks to absorb any extra oil.

Toss slightly cooled wings in warm sauce. Enjoy!