

CopyCat Hooter Hot Wings

Ingredients

2 cups whole wheat flour
1 cup all-purpose flour
2 1/2 teaspoons salt
1 teaspoon paprika
1/4 teaspoon cayenne pepper
4 1/2 pounds chicken wings

[CopyCat Hooters Chicken Wing Sauce](#)

Directions

Combine the whole wheat and all purpose flour along with the salt, paprika, and cayenne pepper. Mix well to distribute the seasonings.

Cut the chicken wings at the joints and discard the tips. Coat the chicken with the flour mixture then place in the refrigerator, uncovered, for 90 minutes.

When ready to cook, heat oil in a deep fryer to 375 degrees F.

Place the chicken wings in the oil a few at a time (do not crowd). Fry until golden brown. Remove from the oil and drain on paper towels or brown paper.

Place the cooked wings in a large bowl. Add [CopyCat Hooters Chicken Wing Sauce](#) and toss to coat completely. Remove the wings from the bowl with tongs and serve immediately.