

CopyCat Hooter Spicy Buffalo Wings

Ingredients

Vegetable oil, for frying
4 tablespoons butter
1/4 cup Crystal Louisiana Hot Sauce
Dash of ground pepper
Dash of garlic powder
1/2 cup all-purpose flour
1/4 teaspoon paprika
1/4 teaspoon cayenne pepper
1/4 teaspoon salt
10 chicken wings, cut into thirds and wing tips discarded
Bleu cheese dressing
Celery sticks

Directions

Pour 2 inches of oil into deep fryer and heat to 375 degrees F.

In small saucepan, melt butter over low heat. Add hot sauce, black pepper and garlic powder and stir until well mixed.

In a gallon size zip-type bag, mix flour, paprika, cayenne pepper and salt .

Rinse chicken wings under cold water and drain excess water. Drop wings into bag a few at a time, shaking to coat after each addition. When all wings have been coated, remove from bag and place on wax paper-lined plate or tray. Refrigerate at least 1 hour to help set coating.

Preheat oven to 400 degrees F.

Carefully lower a few wings at a time into oil. Fry 15-20

minutes or till light brown. Drain wings on paper towel and repeat with remaining wings.

Place cooked wings in large ovenproof bowl or baking pan; pour sauce over wings and stir to coat thoroughly. Place in oven 5 minutes or so to make sure all wings are served hot.

Serve wings with celery sticks and bleu cheese dressing on the side.