

CopyCat Hooters Buffalo Wings

Ingredients

2 lbs chicken wings
1 cup all-purpose flour
1 tsp paprika
1 tsp cayenne pepper
1 tsp garlic powder
1 tsp salt
1/2 cup unsalted butter
1/2 cup hot sauce

Directions

Preheat oven to 400°F.

Rinse chicken wings and pat them dry.

In a bowl, mix flour, paprika, cayenne pepper, garlic powder, and salt.

Coat the chicken wings with the flour mixture.

Melt the butter in a saucepan.

Add hot sauce to the melted butter and stir until combined.

Dip each coated chicken wing into the sauce and place them on a baking sheet.

Bake in the oven for 20 minutes.

Enjoy with celery and blue cheese dressing.