

CopyCat Ruby Tuesday Fire Wings

Ingredients

3 lb chicken wings

6 oz chili garlic sauce, or chili sauce of your choice

4 tbsp unsalted butter

1½ tbsp hot sauce

¼ olive oil, for frying

1 tsp paprika

¼ cup olive oil

salt and ground black pepper, to taste

cooking spray

To Serve:

¼ tsp green onions, minced

¼ cup ranch dressing

Directions

Preheat the oven to 380 degrees F and grease a roasting tray.

Combine oil and chicken wings. Season with salt and ground black pepper, then toss to coat. Transfer to your roasting tray, then into the oven.

Roast for roughly an hour until chicken wings are fully cooked. After, drain if necessary and transfer to a mixing bowl.

In a sauce pot, combine paprika, hot sauce, chili sauce, and butter. Heat until butter has melted and sauce is about to start simmering.

Remove the sauce from the heat, add into the roasted chicken wings, and toss to coat evenly.

Garnish with green onions and serve with ranch dressing.