

PAPA'S WINGERIA STYLE CHICKEN WINGS

INGREDIENTS

wings

- 1 kg chicken wings, split into flats and drumettes
- 2 tsp aluminum-free baking powder
- 1 tsp fine salt
- 1 tsp garlic powder
- ½ tsp black pepper
- 15-18 celery and carrot sticks

BUFFALO SAUCE

- 60 g unsalted butter
- 120 ml hot sauce (Frank's-style)
- 1 tsp white vinegar
- ¼ tsp garlic powder
- pinch of sugar (optional)

STEPS

- Pat the wings very dry with paper towels. In a large bowl, whisk baking powder, salt, garlic powder, and pepper. Toss wings until lightly, evenly coated.
- Line a sheet pan with foil or baking paper. Set a wire rack on top. Arrange wings skin-side up with space between each piece.
- Roast at 220°C / 425°F for 40-45 minutes, turning once at the 25-minute mark. If you want deeper bronzing, add 3-5 minutes at the end. The skin should look tight and blistered.
- While wings finish, make your sauce and keep it warm over low heat.
- Move wings to a bowl, pour in just enough warm sauce to coat, and toss quickly. Too much sauce = lost crisp.
- Pile wings, tuck in celery and carrots, add a small cup of ranch or blue cheese. Serve immediately when hot.

