

# Restaurant Style Buffalo Wings



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Recipe by: Laura Vitale

Serves 4 to 6

**Prep Time: 20 minutes**

**Cook Time: 20 minutes**

## Ingredients

\_\_ 2 lb of Wings, two sections, drumette and flat wing only

\_\_ 1/2 cup of All Purpose Flour

\_\_ 1/2 cup of Potato Starch

\_\_ 1 tsp of Granulated Garlic

\_\_ 1/2 tsp of Paprika

\_\_ 1/2 tsp of Granulated Onion

\_\_ Salt and Pepper to taste

\_\_ Oil for frying

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## For the sauce:

\_\_ 1/2 cup of Hot Sauce, I use Frank Classic Hot Sauce

\_\_ 2 Tbsp of Butter

\_\_ 2 Cloves of Garlic, peeled (you can chop it fine if you dont mind pieces of garlic throughout)

\_\_ 1 tsp of Worcestershire Sauce

1) In a bowl, whisk together the flour, potato starch, garlic, paprika, onion, salt and pepper, set aside.

2) Dredge the each wing well in the flour mixture and set aside on a plate for about 15 minutes. In the meantime add enough oil to a heavy bottomed skillet with high sides to come half way up the sides of the pan, preheat it to 330 degrees.

3) Working in batches, cook the wings at that temperature (make sure the temperature of the oil stays around 325-330 the whole time) for about 3 minutes on each side (at this point they will be quite blonde in color and not crispy yet so dont panic) remove them to a paper towel lined plate and once youre all done, increase the heat to 375 degrees.

4) Working in batches once again, now start frying the wings at that high temperature for a few minutes on each side or until deeply golden brown and crispy, in the meantime, add the hot sauce, garlic, Worcestershire and butter in a small saucepan and cook it on really low while you cook the wings.

5) Once all the wings have had their second fry, toss with the hot sauce, allow them to sit for just a couple minutes then dig in!

