Oven Fried Buffalo Wings



Summary
Yield: 4
Prep Time: 1 hour
Category: Appetizers
Cuisine: American

Ingredients
- 4 lb chicken wings, cut into drumettes and flats
- 1 tbsp baking powder
- 1 tbsp kosher salt
- 8 tbsp unsalted butter
- 1 cup Franks Red Hot Sauce

Instructions
1
Line rimmed baking sheet with aluminum foil, and set rack inside. Carefully dry chicken wings with paper towels. Place 1/3 of wings in large bowl, sprinkle with 1 teaspoon baking powder and 1 teaspoon salt, and toss until thoroughly and evenly coated. Place on rack, leaving slight space between each wing. Repeat with remaining two batches of wings.

2
Place baking sheet with wings in refrigerator and allow to rest, uncovered, at least 8 hours, and up to 18 hours.

3
Adjust oven rack to upper-middle position and preheat oven to 450°F. Add chicken wings and cook for 20 minutes. Flip wings and continue to cook until crisp and golden brown, 15 to 25 minutes longer.

4
Meanwhile, combine butter and hot sauce in small saucepan and cook over medium heat, whisking until combined. Transfer wings to large bowl, add sauce, toss to thoroughly coat, and serve immediately with blue cheese dressing and celery sticks, conspicuously shunning anyone who says that real buffalo wings must be fried.

Notes
They do smoke a little, but not too much. If you want to cut the smoking, I'd put a layer of slightly crinkled aluminum foil with holes punctured in it into the bottom of the tray (under the rack). This lets the fat drain underneath the foil, where the smoke and sputtering are better contained.

Re the problem of smoking chicken wings, one way to adress that is to pour a layer of your cheapest salt into a cookie sheet, set a rack onto the layer of salt, then put the wings on the rack. The fat from the wings drips down onto the salt layer and is absorbed. You will still get a bit of a funky smell, but no smoke.

Kosher Salt and unsalted butter are very important.

Blue Cheese dressing

3/4 cup of sour cream
1 cup of mayo (not fat free or anything like that. Straight up MAYO!)
1/2 teaspoon salt
4 ounces blue cheese
1 tablespoon of lime juice
1 tablespoon of parsley

some use garlic, some use vinegar. This will get you there!