

Crispy Baked Wings

4 lb chicken wings (wingettes & drumettes)
5 tsp baking powder
3/4 teaspoons salt
Oil spray

Sauce:

4 tbsp melted unsalted butter
1 tbsp brown sugar
1/4 tsp salt
1/2 cup Frank's Original Red Hot Sauce

Blue Cheese Dip:

1/2 cup crumbled blue cheese, softened (I use gorgonzola)
1/2 cup sour cream
1/4 cup mayonnaise
1 small garlic clove, minced
1 - 3 tbsp milk (use to adjust consistency)
2 tbsp lemon juice
1/2 tsp salt
Black pepper

1. Lay wings out on tray and leave uncovered in fridge 3 hrs to overnight, or pat dry with paper towel. Line tray with foil, place rack on. Spray rack with oil.
2. Place wings in large ziplock bag or bowl. Add salt and baking powder, toss well to coat evenly. Spread out on tray.
3. Bake on LOWEST shelf at 250° for 30 min, then move to HIGHEST shelf and bake at 425° for 40 – 50 min until golden brown and crispy. Toss in sauce and serve immediately with blue cheese dip and celery sticks.
4. Sauce: Mix together. Blue Cheese Dip: Mix and mash to desired consistency.

Liked these on 10Feb2025. I used Buffalo Sauce instead of this one.