

Santana's Spicy Buffalo Wings

glee
After the Super Bowl
SUN 2/6 FOX

 12
Servings

 10 min
Prep

45 min
Cook

Ingredients

- 2 lbs chicken wings
- 1/2 tsp. cayenne pepper
- 1/8 tsp. garlic powder
- 2 tsp. paprika
- 2 tsp. thyme
- 1/4 teaspoon Worcestershire sauce
- 3 tbsp. hot sauce
- 1 tbsp. vegetable oil
- 1 tsp. salt
- 1 cup all-purpose flour
- Celery sticks and carrots for garnish

Directions

1. Preheat oven to 425 degrees.
2. In a bowl toss the wings with the oil, and salt. Place into a plastic bag, add the flour and shake to coat evenly.
3. Remove wings from the bag, shake off excess flour, and spread out evenly on greased baking pan. Bake for about 15 minutes, turn, and bake another 15 minutes, or until the cooked through.
4. Mix all the ingredients for the sauce in a pan, bring to a simmer over low heat, stirring occasionally. Remove from heat.
5. After the wings are cooked, transfer to a large bowl and toss with sauce until completely covered.
6. Serve with celery sticks and carrots