

# Santana's Spicy Buffalo Wings



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