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## Baked Buffalo-Style Hot Wings

(Makes 3 dozen)

### INGREDIENTS

36 chicken wings (both parts)

#### Sauce

8 tablespoons (1 cube) butter, melted

12 tablespoons Louisiana hot sauce

8 teaspoons paprika

1 teaspoon salt

1 teaspoon Cayenne pepper

#### Garnish

Celery and carrot sticks

Blue Cheese dressing



Photo Susie Iventosch

### DIRECTIONS

Mix all ingredients for sauce. Place chicken wings in a plastic container with a tight-fitting lid. Pour half the sauce over the wings and shake well. Marinate for at least two hours. Bake at 375° for approximately 1 to 1.5 hours, or until wings begin to get crunchy on the outside.

When ready to serve, heat remaining sauce and pour over wings. Serve with blue cheese dressing and veggie sticks.

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