

The Best Hot Wings EVER!

INGREDIENTS

1 package frozen chicken wings
Lower seasoning salt
½ cup butter + 2 tbsp
½ cup canola oil
1 bottle Frank's RedHot Wing sauce
Cooking oil spray

DIRECTIONS

Defrost the chicken wings; rinse and dry. Lightly sprinkle Lowery seasoning salt all over chicken. Pour oil and butter in a large skillet and turn the heat onto medium/high. When butter is melted, add chicken in one layer at a time. Brown it on both sides. When browned, transfer to an aluminum roasting pan that has been sprayed with oil spray to prevent sticking. When all chicken is browned and in roaster, cover with aluminum foil and put into a 350° oven for 20 minutes. While chicken is cooking, add Franks Hot Wing Sauce to a small pot with 2 tablespoons of butter. Heat until butter is melted and well blended into hot sauce. When the chicken is done, pour hot sauce over chicken and coat well. Reserve some hot sauce for dipping.

