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Source: “Top Secret Restaurant Recipes” cookbook by Todd Wilbur

## Recipe: Hooters Buffalo Chicken Wings

### Ingredients:

Vegetable oil for frying

¼ cup butter

¼ cup Crystal Louisiana Hot Sauce or Frank’s Red Hot Cayenne Sauce

Dash ground pepper

Dash garlic powder

½ cup all-purpose flour

¼ teaspoon paprika

¼ teaspoon cayenne pepper

¼ teaspoon salt

10 chicken wing pieces

### Steps:

1. Heat oil in deep fryer to 375 degrees F. You want just enough oil to cover the wings entirely – an inch or so deep at least.
2. Combine the butter, hot sauce, ground pepper, & garlic powder in a small saucepan over low heat. Heat until the butter is melted & the ingredients are well-blended.
3. Combine the flour, paprika, cayenne pepper, & salt in a small bowl.
4. If the wings are frozen, be sure to defrost & dry them. Put the wings into a large bowl & sprinkle the flour mixture over them, coating each wing evenly. Put the wings in the refrigerator for 60 to 90 minutes. (This will help the breading to stick to the wings when fried)
5. Put all the wings into the hot oil & fry them for 10-15 minutes or until some parts of the wings begin to turn dark brown.
6. Remove the wings from the oil to a paper towel to drain. But don’t let them sit too long, because you want to serve the wings hot.
7. Quickly put the wings into a large bowl. Add the hot sauce & stir, coating all of the wings evenly. You could also use a large plastic container (such as Tupperware) with a lid for this. Put all the wings inside the container, add the sauce, put on the lid, then shake. Serve with bleu cheese dressing & celery sticks on the side.