

Our State eats

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Championship Hot Wings

Yield: 6 servings.

- 3 pounds chicken wings**
- 3 tablespoons vegetable oil**
- 2 teaspoons garlic powder**
- 2 teaspoons onion powder**
- 1 teaspoon kosher salt**
- 1 teaspoon freshly ground black pepper**
- ½ teaspoon ground cayenne pepper**
- ¼ cup hot sauce**
- 4 tablespoons honey**
- 6 tablespoons butter**
- Ranch dressing, carrot sticks, and celery sticks (for serving)**

Preheat oven to 400°. Place a wire rack over a baking sheet. Spray the wire rack with cooking spray.

Lay out the chicken wings on paper towels and pat dry. In a large bowl, toss wings with oil and season with garlic powder, onion powder, salt, black pepper, and cayenne pepper. Transfer to rack over baking sheet. Bake for 10 minutes, then reduce heat to 325° and bake for 45 minutes, flipping the wings halfway through. Remove chicken from oven.

In a small saucepan, whisk together hot sauce and honey. Bring to a simmer, then stir in butter. Cook until butter is melted and sauce is slightly reduced, about 2 minutes.

Set broiler to 500°. Transfer baked wings to a large bowl and toss with sauce until completely coated. Return wings to rack and broil for 3 minutes or until sauce caramelizes. Serve with ranch dressing, vegetables, and plenty of napkins.



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