



CRISPY CHICKEN WINGS



Ingredients

- Whole chicken wings or buffalo wings (wings and drumettes detached)
- Paper towels (for draining)
- Parchment paper (for baking)

Instructions

1. Place the wings in a colander and set it over a large pot with 1 inch of boiling water. Cover and steam for 10 minutes.
2. Transfer the wings to a baking sheet lined with paper towels. Let cool, then refrigerate for at least 1 hour.
3. Preheat the oven to 400°F. Remove paper towels and line the baking sheet with parchment paper.
4. Bake the wings for 40 minutes, turning halfway through.

Notes

- These wings are baked without any breading, using a unique steaming method that results in a crispier skin. These are a hit with children and adults alike.
- **Serving Size:** Plan for 1-1½ lbs of wings per person.

