

Betty's Chicken Wings With Hot Wing Sauce --SUPER BOWL!



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In this video, Betty demonstrates how to make Chicken Wings with Hot Wing Sauce. This is great recipe to serve as an appetizer or at a party, and with Super Bowl coming up, you and your friends are sure to enjoy it!

Ingredients:

2 ½ pounds chicken wings, uncooked and sectioned for making hot wings
¼ cup butter
¼ cup extra virgin olive oil
freshly ground sea salt
freshly ground black peppercorns
¼ cup butter
¼ cup finely chopped onion
4 finely chopped garlic cloves
½ cup hot pepper sauce (such as Tabasco or Frank's Hot Sauce)
1 teaspoon lemon juice
1 teaspoon dried chives
½ teaspoon dried basil
½ teaspoon dried oregano
1 teaspoon sugar
1/8 teaspoon salt

Melt ¼ cup butter in a small saucepan over low heat. Stir in ¼ cup extra virgin olive oil. Remove from heat. Rinse uncooked chicken wings with clear water and pat dry with paper towel. Place chicken wings in large bowl and pour butter/olive oil mixture over top. Mix well to coat. With tongs, place the coated chicken wing pieces onto a broiler pan. Grind sea salt and black peppercorns over top. Turn each piece and grind sea salt and black peppercorns over other side. Place in a 375 degree (F) oven. Bake for 20 minutes, then turn each piece, using tongs. Bake an additional 15 minutes. Turn oven to broil and broil for 5 minutes on each side. The internal temperature of chicken should be about 170 degrees (F) when fully cooked. Remove from oven and prepare hot wing sauce:

In a large, deep skillet, melt ¼ cup butter over low heat. Saute ¼ cup finely chopped onion and 4 finely chopped garlic cloves in the butter. Remove from heat. Add ½ cup hot pepper sauce, 1 teaspoon lemon juice, 1 teaspoon dried chives, ½ teaspoon dried basil, ½ teaspoon dried oregano, 1 teaspoon sugar, and 1/8 teaspoon salt. Transfer temporarily to a small deep bowl and blend with an emulsion blender until smooth. (You may use a mixer, if desired.) When the wing sauce is smooth, pour it back into the deep skillet and used tongs to transfer all of the cooked chicken wings from the broiler pan. Stir well, to spread the hot wing coating over all of the broasted chicken wings. Ladle out wings and sauce onto a nice serving plate. Serve with celery sticks, bleu cheese dressing, and plenty of napkins!!!! I hope you enjoy this super, Super Bowl recipe! Love, Betty ♥