

# Betty's Hot Wings Recipe



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In this video, Betty demonstrates how to make her spicy and delicious hot chicken wings. These chicken wings are separated into parts, flavored with a hot, spicy marinade, broiled in the oven and served with the traditional blue cheese dressing and fresh celery sticks. They are just the best!!!

Note: In the video I made enough sauce to do hot chicken wings and hot chicken legs also. The measurements for the marinade in the video are double the amounts listed below.

Ingredients:

- 12 uncooked chicken wings
- 3 tablespoons butter or margarine, melted
- 4 tablespoons hot pepper sauce
- 1 tablespoon paprika
- ½ teaspoon salt
- ½ teaspoon ground red pepper
- ¼ teaspoon ground black pepper
- fresh celery sticks
- blue cheese dressing

Cut off the wing tips from 12 chicken wings and discard. (You may save them for making chicken stock if you are making a lot of wings.) Open the remainder of the wing, and find the joint. Cut the wing at the joint, separating it into two pieces. Continue until all wings are separated. Set wings aside, while you prepare your marinade. In a medium-sized bowl, place 3 tablespoons melted butter or margarine, cooled to room temperature. Add 4 tablespoons hot pepper sauce, 1 tablespoon paprika, ½ teaspoon salt, ½ teaspoon ground red pepper, and ¼ teaspoon ground black pepper. Blend, until thoroughly blended. Save out 2 tablespoons of marinade for basting chicken wings while they are broiling. Now, pour the remainder of the marinade into a gallon-sized zip-lock bag. Next, add all of the cut chicken wing pieces, close the top of the bag, and shake to disperse marinade over chicken wing pieces. Place the bag of coated chicken wings in the refrigerator, and let them marinate for ½ hour to an hour. When ready to cook the wings, remove the wings from the plastic bag and place them individually on a broiler pan. Turn your oven to "Broil," and let it get hot. Broil chicken wings about 4 to 5 inches from the heat for about 10 minutes on each side. After the first 10 minutes, remove the broiler pan to a counter, and baste the chicken wings with the reserved marinade, and then turn each piece and baste the other side. Return to the oven, and cook until the chicken is tender and no longer pink. Note: chicken must be cooked all the way through! Remove from the oven, and use tongs to arrange cooked chicken wings on a serving platter. Serve with fresh celery sticks and blue cheese dressing. (I have a fresh blue cheese dressing posted called "Betty's Best Blue Cheese Dressing," if you are interested.) These hot wings are terrific for tail-gating, or for the armchair quarterback, or as an appetizer when you have friends over!!! You can even make a meal of them!