



# Crispy Buffalo Wings

These are the best appetizers—you can fry them to eat immediately, or fry them ahead of time, and reheat later in the oven or microwave. They are delicious plain or with any number of great dipping sauces.

**Yield:** about 20 to 24 chicken wings

## Ingredients

- 2 pounds chicken wings, tips removed & cut in two pieces
- 2 cups buttermilk
- 2 cups (300 g) [Pamela's Bread Mix](#)
- 2 teaspoons salt
- ½ teaspoon pepper
- ½ teaspoon chili powder
- 2 teaspoons paprika
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- Vegetable oil for deep frying
- Frank's Hot Wing Sauce
- Blue cheese dressing
- Celery sticks

## Directions

Soak chicken in buttermilk, refrigerated, for at least a few hours, but ideally overnight.

To make coating mixture, combine Bread Mix, salt, pepper, chili powder, paprika, onion powder, and garlic powder. Remove about one-third of mixture to another bowl and set it aside to use for the final coating before frying.

Line a sheet pan with parchment paper. Remove chicken from refrigerator. Using tongs, take one piece of chicken out of buttermilk and gently shake off excess liquid. Toss chicken in coating mixture until completely coated. Shake off excess and place chicken on sheet pan. Repeat for the remaining chicken pieces. Cover pan with plastic wrap, and put in refrigerator for at least one hour, but preferably overnight.

Pour enough oil into pan to cover chicken pieces when frying. Heat oil to 325°. Right before frying, dip chicken pieces one more time in the reserved coating mix. Gently place chicken pieces into hot oil and fry until golden brown on both sides, turning pieces as necessary, about 8 to 12 minutes total, depending on size of piece.

Serve with Frank's Hot Wings sauce, celery sticks, and blue cheese dressing as a dip.

**NOTE:** This recipe is for Buffalo-style wings, but they are also great served plain or with any of

your other favorite dipping sauces. Try BBQ sauce instead of the hot sauce—wow!