



Unbelievable Baked Buffalo Wings

Ingredients

- 1 lb chicken wings
- 1 tablespoon cayenne pepper
- 1 teaspoon crushed red pepper flakes
- 1 tablespoon salt
- 1/2 cup Louisiana hot sauce
- 1 tablespoon margarine

Instructions

Step 1: Boil the Wings

Fill a large pot halfway with water.

Add the cayenne pepper, crushed red pepper flakes, salt, and chicken wings.

Bring to a boil and cook for **30 minutes** to ensure the wings are tender and infused with flavor.

Step 2: Broil the Wings

Preheat your oven to **Broil (High)**.

Lightly coat a baking dish or tray with non-stick spray.

Transfer the boiled wings onto the tray and broil for **15 minutes per side**.

For extra crispiness, broil for up to 20 minutes per side.

Step 3: Make the Sauce

In a microwave-safe bowl, combine **Louisiana hot sauce** and **margarine**.

Microwave for **2 minutes**, or until melted and combined.

For a thicker sauce, microwave slightly longer.

Step 4: Toss and Serve

Once the wings are nicely crisped, transfer them to a large bowl.

Pour the buffalo sauce over the wings and toss until evenly coated.

Serve hot and enjoy with ranch or blue cheese dressing if desired.