

Alfredo Chicken Wings

INGREDIENTS:

- 20-25 chicken wings
- 1 tsp Lawry's seasoned salt
- 1 /2 tsp Lawry's garlic salt 1 tsp garlic powder
- 1 tsp onion powder
- 1/2 tsp pepper
- 1 tsp paprika
- 1 1/2 Tbsp baking powder

Alfredo sauce

- 2 Tbsp. Butter
- 2 cups of heavy whipping cream
- 2 tsp salt
- 1 tsp peppe
- 2 tsp onion powder
- 3 tsp garlic powder
- 1/2 cup of shredded Parmesan cheese

DIRECTION:

Preheat oven to 375.

First, clean your chicken in salt, vinegar, and cold water. Rinse and pat dry.

Season your chicken, then place them on a cooling rack. Place them in the oven and let them cook for 20 minutes. Flip them over, and put them back in the oven for another 20 minutes. Flip them back over and let them finish cooking for 15 more minutes.

Once done, start making your Alfredo sauce. Place a pan on medium heat. Add your butter.

Once the butter melts, slowly whisk in your heavy whipping cream. Next, whisk in your seasoning and let it come to a light boil.

Turn your heat down low, and let simmer for about 3 minutes or until it slightly thickens, then add in your Parmesan cheese. Mix well, then add your chicken wings. Give it a nice toss and plate them.