

best oven baked hot wings

Best Oven-Baked Hot Wings

Satisfy your cravings for spicy and crispy chicken wings with our Best Oven-Baked Hot Wings recipe. These wings are coated in a flavorful spice mixture, double-dipped for extra crunch, and baked to perfection in the oven. Finished with a mouthwatering sauce made from Frank's RedHot sauce and butter, these wings are sure to be a hit at your next gathering or game day feast.

Ingredients:

- 1 1/3 cups all-purpose flour
- 2 tablespoons cayenne pepper
- 2 tablespoons coarse ground black pepper
- 1/3 cup plus a little extra chili powder
- 2 1/2 teaspoons onion powder
- 1 1/2 teaspoons sea salt
- 12 chicken wing portions
- 1 bottle Frank's RedHot sauce
- 1 stick butter
- 1 1/2 tablespoons vegetable oil

Instructions:

1. Prepare the Spice Mixture:

- In a gallon-sized Ziploc bag, combine the flour, cayenne pepper, black pepper, chili powder, onion powder, and sea salt.

2. Coat the Wings:

- Place the chicken wing portions in the bag with the spice mixture. Seal the bag and shake until all portions are completely covered in the spice mixture.
- Shake off the excess flour-spice mixture using a sieve. Place the wings on a plate and refrigerate

for 30-40 minutes.

3. Prepare the Baking Sheet:

- Towards the end of the refrigeration time, preheat the oven to 375 degrees Fahrenheit.
- Pour the vegetable oil onto a standard cookie sheet (jelly roll pan) and spread it evenly across the pan.

4. Double Dip and Bake:

- After refrigeration, repeat the flour-spice process for a second coating on the wings. Shake off the excess and place the wings on the oiled baking sheet.
- Flip the wings over once to coat both sides with oil. Bake in the preheated oven for 60 minutes.

5. Make the Sauce:

- In a small saucepan, combine the Frank's RedHot sauce and butter. Warm over low heat until the butter melts, stirring occasionally.

6. Finish and Serve:

- After 30 minutes of baking, briefly remove the wings from the oven and turn each portion over to crisp and cook on the reverse side.
- After a total of 60 minutes of baking, remove the wings from the oven and let them rest for 5 minutes.
- Transfer the wings to a metal or glass bowl and pour the prepared sauce mixture over them. Toss until evenly coated.
- Serve the hot wings in a serving dish and enjoy with your favorite beverage.

Notes:

- These oven-baked hot wings are perfect for parties, game days, or any time you're craving a spicy and satisfying snack.
- Be sure to have extra napkins on hand for messy fingers!