



Classic Buffalo Chicken Wings von Rigolo

Mengen für 10 Personen

1.1 kg Poulet Flügel	
1.0 dl Öl	
1.0 g Salz	
100 g Chilischoten	fein schneiden
100 g Ketchup	
100 g BBQ Sauce	
1.0 dl Apfelessig	
1.0 cl Tabasco	

BAKE WINGS:

Preheat oven to 220° C. Line 2 large rimmed baking sheets with foil and set aside. Pat wings dry on paper toweling. Place oil, salt, and cayenne in large plastic zipper bag, seal, and squeeze to combine. Add 6 to 8 wings to bag, seal, and shake to coat with cayenne mixture. Arrange wings in single layer on foil-lined pan, spacing about 1 1/2 inches apart. Repeat until all wings are coated. Bake uncovered -- one sheet at a time -- on middle oven shelf 20 to 25 minutes or until wings are lightly browned, tender, and no longer pink at bone.

Meanwhile, combine ketchup, vinegar, and hot pepper sauce in large non-reactive bowl. Add baked wings and turn in sauce to coat.