



Buffalo Wings

A RECIPE BY JON GERSTMYER

ingredients

- 12 whole chicken wings (about 3 pounds)
- 3 ounces (6 tablespoons) unsalted butter
- 1 small clove garlic, minced
- 1/4 cup Crystal hot sauce
- Kosher salt

directions

- Place a 6-quart saucepan, with a steamer basket and 1 inch of water in the bottom, over high heat, cover and bring to a boil.
- Remove the tips of the wings and discard or save for making stock. Use kitchen shears or a knife to separate the wings at the joint.
- Place the wings in the steamer basket, cover, reduce the heat to medium and steam 10 minutes.
- Remove the wings from the basket and carefully pat dry.
- Lay out the wings on a cooling rack set in a half sheet pan lined with paper towels and place in the refrigerator to dry, about 1 hour.
- Preheat the oven to 425 degrees F. Remove the paper towels on the pan and replace with parchment paper. Roast on the middle rack of the oven, about 20 minutes. Turn the wings over and cook 20 to 30 more minutes, or until the meat is cooked through and the skin is golden brown.
- While the chicken is roasting, melt the butter in a small bowl with the garlic. Pour this along with the hot sauce and 1/2 teaspoon salt into a bowl large enough to hold all of the chicken and stir to combine.
- Remove the wings from the oven, transfer to the bowl and toss with the sauce. Serve warm.