**Buffalo Chicken Wings Recipe**

**Ingredients**

* 8 Fresh Chicken Wings (4 person lab group)
* Deep Fryer & Oil
* 4 Tbsp. Butter
* ½ tbsp. Garlic Powder or one clove of fresh garlic, minced
* 1 Tbsp. White Vinegar
* 4 Tbsp. Hot Sauce
* Salt & Pepper, to taste

**Directions**

1. Preheat deep fryer to 375F.
2. Wash & thoroughly dry chicken wings. Cut off wing tip and separate wing from drummettes.
3. Deep fry wings in 375F oil, until crispy and internal temperature reaches 165F.
4. On low heat melt butter and cook garlic. Wisk in the rest of ingredients.
5. Taste sauce for heat preference. The 1 to 1 ratio is a fairly mild wing sauce. Decrease the amount of butter for a hotter sauce.
6. Drain chicken wings on paper towels to mop up excess oil.
7. Place wings in bowl or pot of sauce and gently swirl to coat.
8. If you like dry wings place saucy wings on greased cookie sheet and bake at 350F for 15 minutes.
9. ****Plate your chicken wings.

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Did you know Buffalo wings originated in Buffalo, NY when Teressa Bellissio, a restaurant co-owner, made them for her son and his friends? At that time chicken wings were considered useless and usually thrown out by restaurants or made into stock.