

# OVEN-FRIED HOT WINGS

*By Eric Kim*

2-4 SERVINGS

Unlike Buffalo wings up north, Atlanta-style hot wings are sharp and salty, with undeniable savoriness (and little or no butter). One whiff of the sharp red hot sauce, unbridled with cayenne flavor and vinegary tang, should instantly make you drool. Serve these oven-fried wings with ranch or blue cheese dressing as a dipping sauce, as they do in Atlanta, along with celery and carrot sticks to help offset the heat. They're also fun to eat between bites of crispy chicken.

Featured in: There's No Hot Wing Like a Korean American Atlanta Hot Wing

<https://www.nytimes.com/2024/10/15/dining/atlanta-hot-wings.html>

**RG note** – I used Urvashi's recipe for fried wings in the Air Fryer

<https://cooking.nytimes.com/recipes/1025750-oven-fried-hot-wings>

# OVEN-FRIED HOT WINGS

**2-4 Servings - Prep time 10 minutes - Total time 70 minutes**

## Ingredients – For the Wings

2	pounds chicken wings, separated into wingettes and drumettes
2	teaspoons baking powder
	Kosher salt (such as Diamond Crystal) or fine salt
1/2	cup canola, vegetable or peanut oil

## Ingredients – For the Sauce

2/3	cup cayenne-based hot sauce, such as Crystal
1	tablespoon unsalted butter
2	teaspoons fresh lemon juice
1/2	to 1 teaspoon cayenne pepper, depending on spice preference (1 tsp = HOT)
1/2	teaspoon garlic powder
1/2	teaspoon onion powder
1	teaspoon freshly ground black pepper

## Directions

1. **Cook the wings:** Position a rack in the center of the oven, place a large rimmed sheet pan on that rack and heat the oven to 450 degrees.
2. Pat the chicken wings dry with paper towels, then toss with the baking powder and 1 teaspoon kosher salt or  $\frac{3}{4}$  teaspoon fine salt.
3. When the oven is heated, carefully remove the hot sheet pan from the oven and add the oil. Pat the chicken wings dry once more, then add to the pan in a single layer. Bake for 30 minutes.
4. Pull the sheet pan out of the oven and carefully flip the chicken. (if needed, loosen them first using a thin spatula, then turn with tongs.)
5. Return to the oven and cook until golden and crisp, another 10 to 20 minutes.
6. **Meanwhile, prepare the sauce:** In a small saucepan or skillet, combine the hot sauce, butter, lemon juice, cayenne pepper, garlic powder, onion powder and black pepper and bring to a boil over high heat. Cook, stirring constantly, until fragrant and slightly thickened, about 1 minute. Season to taste with salt.
7. Transfer the sauce to a large heatproof bowl, then use tongs to add the wings to the sauce. Toss until coated. Transfer the wings to a platter, and serve with the ranch and vegetable sticks.