



“FAMOUS” BUFFALO CHICKEN WINGS

Serves 6

Ingredients

- 3 pounds chicken wings, split at the joint and tips removed
- Kosher salt
- Black pepper
- 4 tablespoons (½ stick) unsalted butter
- 1 cup hot sauce
- 2 dashes Worcestershire sauce
- Carrot and celery sticks
- Bottled blue cheese dressing

Procedure

Preheat the Air Fryer at 400° F.

Sprinkle wings generously on both sides with Kosher salt and black pepper.

Place the wings into the Rotating Drum Basket. Add Cover and insert the Basket into the Rotisserie Port in the Air Fryer.

Select the Whole Chicken button; set temperature to 400° F and time to 40 minutes. Air fry until wings are golden brown and crispy.

While wings are air frying, melt butter in a small saucepan; stir in hot sauce and Worcestershire sauce.

Carefully remove the Basket using the Rotisserie Handle and place it on the Rotisserie Stand.

When cool enough to handle, remove Basket Cover and shake out the wings into a large bowl. Pour the hot sauce mixture over the wings and stir to coat.

Serve wings with a side of carrot and celery sticks and blue cheese dressing for dipping.