

Hot Momma Hot Wings

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INGREDIENTS

- 2 lbs Chicken Wings, split, tips removed
- 2 Tbsp AP Flour
- 1 tsp Salt
- 2 tsp Baking Powder
- 2 tsp Hot Momma Seasoning, mild or fiery
- Hot Sauce: 1 Cup Frank's Hot Sauce
- 1 Stick Butter
- Few Shakes Worcestershire Sauce
- 1 tsp Hot Momma Seasoning, mild or fiery

DIRECTIONS

Preheat oven 425*. Pat wings dry with a paper towel. Toss with flour, baking powder, salt and HMS. Line a pan with foil. Place a piece of parchment paper on the foil. Place wings in a single layer on baking pan. Bake wings 20 minutes, flip and bake an additional 15 minutes. Remove wings from oven and pour sauce over the top. Mix on parchment paper until coated. Turn oven to broil. Broil wings 10 minutes or golden brown. Salsalénté!