
Buffalo Chicken Wings

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com.

3 pounds chicken wings, wing tips removed

2 tablespoons canola oil

1/2 cup Franks Original Red Hot Sauce

5 tablespoons butter, melted

1/2 tablespoon cider vinegar

1/4 teaspoon salt

Pat wings dry. Rub oil over wings and season with salt. Grill wings on an oiled rack until cooked through and golden brown, 8 to 10 minutes on each side.

In a large skillet melt butter over moderately low heat and stir in hot sauce, vinegar and salt to taste. Add grilled wings and toss to coat. Serve immediately.

Poultry Entrees