



Double Wing Chicken Wings

Classic Buffalo Wings

3 lbs. Chicken Wings

1/2 Cup Buffalo Wing Sauce

Working in batches, deep-fry 3 pounds chicken wings (split at the joints, tips removed) in 375 degrees F vegetable oil until golden, about 15 minutes. Drain on paper towels.

Five-Alarm:

Make Classic Buffalo Wings (No. 1), adding 1 teaspoon cayenne with the butter and replacing half of the wing sauce with habanero hot sauce.