

Anchor Bar Buffalo Wings

In 1964, Teressa Bellissimo created this appetizer for a group of her son Dominic's hungry friends. At the time, wings were part of the chicken that was used to make stock. These also were deep-fried. Today you will find wings baked and fried tossed in the sauce..

3 lbs	chicken wings
1/4 tsp	seasoned salt
1 cup	all-purpose flour
1 tsp	sea salt
1/2 tsp	ground black pepper
1/4 tsp	cayenne pepper
1/4 tsp	paprika
	Canola oil

1. Dry wings with paper toweling, season lightly with seasoned salt. Set aside.
2. In a shallow pie plate, combine flour, salt, pepper, cayenne and paprika. Press wings into flour spice mixture to coat and arrange separated on a baking sheet. Save the mixture. Refrigerate for 15 to 20 minutes.
3. Dredge wings a second time and refrigerate for another 15 minutes.
4. Heat oil in a deep fryer or large saucepan to 375°F.
5. Fry wings in batches until crisp and no longer pink, between 9 to 12 minutes. Transfer fried wings to a large stainless-steel bowl.
6. Make sauce.

Buffalo Wing Sauce

1 cup	hot sauce (Frank's Red Hot)
1/2 cup	unsalted butter, melted
1/4 tsp	garlic powder

In a bowl, whisk hot sauce, butter and garlic powder. Toss into the bowl with the wings. Serve with Blue Cheese Dressing and celery sticks.