



EASY GRILLED BUFFALO WINGS

From Simply Full of Delight

INGREDIENTS

- 1 package of chicken wings
- 1 stick of butter
- 1/4 cup Franks Red Hot Sauce
- Salt and Pepper

PROCEDURE

First, use a serrated knife to cut off the tips of the wings and divide the mini drumstick from the section with 2 bones. Heat your grill to a medium temperature, about 300 degrees. Salt and Pepper the wings. Place them on the grill and cook for about 8 minutes on each side. To prepare the hot sauce, we use a ratio of 2 parts butter to one part hot sauce, which gives it a little kick without burning our mouths off. First, melt 1/2 cup of butter in the microwave. Then, add a 1/4 cup of hot sauce to the butter and mix well.

Be sure to check on your wings after 8 minutes. Flip them and continue to cook for 8 more minutes. They will develop a nice golden brown. Cook until the chicken's internal temperature is 165-170 degrees. Remove from the heat. Place the wings in a bowl with a lid. Add your hot sauce mixture. Cover with the lid and shake to cover the wings with sauce. Enjoy!