



BUFFALO SAUCE CHICKEN WINGS

INGREDIENTS:

1 kg chicken wings
salt, pepper
2-3 tablespoons oil

Buffalo sauce:

100 ml hot sauce (piri piri, Tabasco or other)
80 g butter
50 ml white wine or apple cider vinegar
1 tablespoon Worcestershire sauce
salt

PREPARATION:

1. Divide wings into 2 parts, rub them with salt and pepper, and fry briefly in a pan, then bake in an oven preheated to a temperature of 190°C until browned and the meat is coming off the bones.
2. Put sauce ingredients in a sauce pan and heat up, stirring energetically. Mix ready wings with buffalo sauce. The dish can be served with crunchy pieces of carrot and celery stalks, and sour cream or yoghurt sauce.