

CDC Recipes: Tabasco® Buffalo Wings



Preparation

1. Preheat oven to 400° F.
2. Melt butter or margarine in a saucepan.
3. Add hot sauce and remove from heat.
4. Place chicken wings in a baking dish.
5. Pour sauce over wings and bake for 30 to 35 minutes. Check for doneness.
6. Serve hot or place in a covered warming dish or crock pot, until ready to serve.

Ingredients

- 8 tablespoons unsalted butter or margarine
- 1/3 cup Tabasco® hot pepper sauce
- 24 chicken wing drumettes

Details

Yield

12 servings

Serving size

2 wings

- Calories: 179
- Protein: 11 g
- Sodium: 72 mg
- Potassium: 88 mg
- Phosphorus: 68 mg
- Fat: 15 g
- Calcium: 6 g
- Cholesterol: 34 mg
- Fiber: 0 g
- Carbohydrates: 0 g