CRISPY BAKED LEMON PEPPER CHICKEN WINGS

# Ingredients

* 4 pounds chicken wings
* 1/4 cup vegetable or canola oil
* 1/4 cup butter, melted
* 2 tablespoons lemon ­pepper seasoning

# Instructions

1. Preheat oven to 400F.
2. Toss chicken wings and oil. Place wings on a wire rack set on a baking sheet, taking care not to crowd wings. Bake for 50­60 minutes or until golden brown and crispy.
3. Remove wings from oven. Mix melted butter and lemon­pepper seasoning and brush liberally onto wings (stir butter mixture as you go to make sure you have plenty of seasoning for each wing).
4. Place on platter and serve immediately.

# Notes

Be sure your sheet pan has sides to catch the grease! If you use a flat pan that has no sides, the grease will drip onto the bottom of your oven and cause it to smoke.

# Things You’ll Need

1. **Oven-Safe Baking Racks**

These oven-safe baking racks will make all the difference when making anything you want to turn out crispy when baking in the oven!

1. **Lemon Pepper Seasoning**

<http://www.thewickednoodle.com/crispy-baked-lemon-pepper-chicken-wings/>