

Air Fried Lemon Pepper Buffalo Wings



Ingredients:

Chicken Wings
Frank's Red-Hot Sauce
Honey
Lemon Pepper
Lemons/ Lemon Juice
Hot Slap Ya Mama Seasoning
Cayenne Pepper

Ms. Dash Original Seasoning
Minced Garlic
Onion Powder
Paprika
Red Pepper Flakes
Garlic Salt
Baking Powder

Let's Get It!

1. After removing Chicken from packaging, wash the Wings and pat them dry with a paper towel
2. Cut the Chicken into drums and flats; using a sharp blade, cut between the joints of the Wing. These are the places where the Wings bend the most
3. Lightly coat Wings with Baking Powder (*makes them crispy*). Then season the Wings with Ms. Dash, Slap Ya Mama, Cayenne Pepper, Paprika, Onion Powder, and Garlic Salt.
4. Arrange Wings in the Air Fryer where they lay flat for even cooking, you may have to cook multiple batches.

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5. Cook the Wings at 350° for 10 minutes per side.
6. While our Wings are cooking, melt ½ a stick of butter and minced garlic in a sauce pot
7. Add bottle of Frank's Red-Hot Sauce, half a squeezed Lemon, Red Pepper Flakes, Cayenne Pepper, and two spoonsful of Honey to the pot, whisking thoroughly
8. In a large mixing bowl, toss cooked with Wings with the sauce
9. Sprinkle Lemon Pepper and Enjoy!!!!