

# Buffalo Wings

#cooking/recipe

#2020/February

#cooking/dinner

#cooking/appetizer

[BA's Best Buffalo Wings Recipe | Bon Appetit](#)

## Ingredients

### Blue Cheese Dressing

2 ounces mild blue cheese (such as Roquefort or Saint Agur), crumbled

¼ cup buttermilk

¼ cup mayonnaise

¼ cup sour cream

1 tablespoon fresh lemon juice

Kosher salt, freshly ground pepper

### Wings and Assembly

2 tablespoons unsalted butter, melted

½ cup hot pepper sauce (such as Frank's)

½ teaspoon cayenne pepper

Kosher salt, freshly ground pepper

Vegetable oil for frying (about 10 cups)

¾ cup cornstarch

3 pounds chicken wings, tips removed, drumettes and flats separated

4 celery stalks, cut into thin sticks

### Special Equipment

Deep-fry thermometer

## Process

### Blue Cheese Dressing

Whisk together blue cheese, buttermilk, mayonnaise, sour cream, and lemon juice in a medium bowl. Season with salt and pepper.

### Wings and Assembly

Preheat oven to 250°. Let wings sit at room temperature 30 minutes; this will take off the chill and help them cook evenly. Meanwhile, melt butter in a small saucepan over medium heat. Whisk in hot sauce, cayenne, ½ tsp. pepper, and ¼ tsp. salt until combined. Remove

pan from heat and set aside; rewarm just before tossing with wings

Pour oil into a large heavy pot to a depth of 2" and fit with a deep-fry thermometer. Heat over medium-high heat until thermometer registers 375°.

Meanwhile, place cornstarch in a large bowl. Season wings with salt and pepper. Working in 3 batches, dredge wings in cornstarch, shaking off excess, then carefully lower wings into oil. Fry, turning occasionally, until chicken is cooked through and crust is golden brown and very crisp, 10-12 minutes. Transfer to a wire rack set inside a rimmed baking sheet and transfer to oven to keep warm while you fry remaining wings.

Transfer wings to a large bowl, add warmed sauce, and toss to coat. Serve immediately with celery sticks and blue cheese dressing for dipping.

### **Do Ahead:**

Sauce can be made 1 week ahead. Let cool completely; cover and chill. Rewarm before using.

Dressing can be made up to 2 days ahead. Cover and chill.

## **Nutrition**

**Servings: 6**

Calories:

Fat:

Carbs:

Protein: