

SAVEUR

Savor a World of Authentic Cuisine

Oct 18, 2013

Buffalo Wings

For residents of Buffalo, New York, where I was born, true Buffalo wings come only from Frank and Teresa's [Anchor Bar](http://www.anchorbar.com/) (<http://www.anchorbar.com/>), where owner Teresa Bellissimo invented the dish in 1964. There, wings are fried, then tossed in a combination of melted margarine and hot sauce. Today, the Anchor Bar serves 2,000 pounds of wings each day. —*Denise Mickelsen, from "Wings of Desire" (April 2006)*

SERVES 4

INGREDIENTS

Peanut oil, for frying
4 lb. chicken wings (about 40), separated into 2 pieces, wing tips removed, rinsed
12 tbsp. margarine
1 cup hot sauce, preferably Frank's Red Hot Original Cayenne Pepper Sauce
1 ½ cups chunky blue cheese dressing
4 ribs celery, halved lengthwise, then cut crosswise into 3" sticks

INSTRUCTIONS

1. Heat oven to 200°. Pour oil to a depth of 2" in a 6-qt. Dutch oven, and heat over medium heat until a deep-fry thermometer reads 350°. Dry wings thoroughly with paper towels, and working in batches, fry wings until golden brown, about 12 minutes. Transfer wings to a wire rack set over a baking sheet, and place in oven to keep warm until all wings are fried.

2. Heat margarine in a 12" deep-sided skillet over medium heat; stir in hot sauce until smooth. Add wings, and toss until completely coated. Serve wings in a large bowl with dressing and celery on the side.



Credit: Todd Coleman

[See all 150 classic recipes featured in our 150th issue »](http://www.saveur.com/gallery2/150-Classic-Recipes/)
[\(http://www.saveur.com/gallery2/150-Classic-Recipes/\)](http://www.saveur.com/gallery2/150-Classic-Recipes/)