

Hot Wings

Dry Rub (for about 20 wings)

1 tsp onion powder
1 tsp garlic powder
1 tsp celery salt
1 tsp white pepper
1/2 tsp paprika

Wings/Sauce of your choice

20 of your favorite wing sections (frozen/thawed, fresh, etc.).
¼ to ½ cup of your favorite sauce

Directions

Preheat oven to 375 deg F.

For about 20 wing sections, lay them out on a baking sheet (use parchment paper to help control the mess). Coat with the dry rub, flip over and coat other side.

Bake for 23 min, then flip to other side and bake another 22. You can pour off any grease when flipping if you wish. Remove wings to a container/lid with your hot sauce. Cover with lid and shake the wings to coat. You can immediately rebake for 5 min to bake the sauce on, or put aside and rebake later. If later, bake for about 7-8 minutes. Remove and enjoy with celery/carrot sticks and your favorite chunky blue cheese dressing (or Ranch if you prefer).