



Makes 4 Servings

Use: Chantal® Copper Fusion® 5 Qt. Stockpot and
Make & Take® Covered Rectangular Baker w/ Lid



Baked Buffalo Wings

Ingredients:

- 1 pound chicken wings, about 8 or 10
- 1 tablespoon cayenne pepper
- 1 teaspoon crushed red pepper
- 2 medium smoked jalapeños, coarsely chopped
- 1 tablespoon salt
- ½ cup your favorite brand hot sauce
- 1 tablespoon margarine

Preparation:

1. Fill Stockpot halfway with water and add first 5 ingredients.
2. Bring mixture to a bubbling boil and maintain it for 15 minutes.
3. Transfer wings to Rectangular Baker coated with cooking spray.
4. Bake wings 15 minutes on each side. (For crisper wings, extend baking time 5 minutes.)
5. While wings bake, combine hot sauce and margarine. Microwave for 2 minutes.
6. Pour sauce over wings in Rectangular Baker. Close lid tightly and shake to coat.