

Crispy Barbecued Buffalo Chicken Wing Recipe

Crispy Barbecued Buffalo Chicken Wing Recipe

Some of our most-loved recipes have their roots in the kitchens of our restaurants, and these **Barbecued Buffalo Chicken Wings** are no exception. Just like our **Smashed Italian Sausage & Pepper Sandwiches**, these wings quickly became a customer favorite – and later, a family favorite at home too.

Back in the restaurant, we made them the classic way: fried until golden and crispy, with that irresistible crunch that made them a staple on the menu. We kept the seasoning simple – salt, pepper, paprika, mustard, garlic powder, and a touch of cornstarch – but the result was magic. Crispy wings with just the right balance of smoky, spicy flavor that had people coming back for more.

Over time, I started making them at home too, sometimes grilling or baking instead of frying, but always keeping that same bold flavor. Whether served with a cold drink at the bar or around our own family table, these wings are the kind of dish that proves simple ingredients can deliver unforgettable flavor.

Things to Know About This Crispy Barbecued Buffalo Chicken Wing Recipe

1. Restaurant roots: These wings were first made in our restaurants, where they were fried until golden, crispy, and irresistible. At home, you can fry, grill, or bake them for

the same bold flavor.

2. Simple seasoning, big flavor: A mix of salt, pepper, paprika, mustard, garlic powder, and cornstarch creates the perfect crust that makes these wings stand out.

3. Frying vs. grilling: While frying gives that signature crunch, grilling or baking makes them a little lighter without sacrificing flavor. Both ways are delicious.

4. Perfect for game day: These wings have always been a crowd-pleaser – whether served with a cold drink at the bar or a big platter for family and friends at home.

5. Dips and sides: Classic ranch or blue cheese dressing are perfect for dipping, and you can't go wrong serving them alongside celery sticks, fries, or even a fresh salad.

Ready to bring restaurant flavors home? Try these **Crispy Barbecued Buffalo Chicken Wings** for your next game day, BBQ, or family dinner. Don't forget to check out our **Smashed Italian Sausage & Pepper Sandwiches** for another crowd-pleasing favorite!

Barbecued Buffalo Chicken Wings

Total time: About **40 minutes (grill)** or **55 minutes (oven)**

Servings: 4 (as an appetizer)

Ingredients

- 2 lbs. chicken wings, split into flats and drumettes
- 2 tsp kosher salt
- 1 tsp black pepper
- 1 tsp paprika (smoked if you like)

- 1 tsp dry mustard powder
- 1 tsp garlic powder
- 2 Tbsp cornstarch
- 1 Tbsp olive oil
- **Buffalo Sauce:**
 - $\frac{1}{2}$ cup hot sauce (like Frank's Red Hot)
 - 4 Tbsp unsalted butter
 - 1 Tbsp honey (optional, for balance)
 - 1 tsp Worcestershire sauce

Instructions

Buffalo Sauce:

- $\frac{1}{2}$ cup hot sauce (like Frank's Red Hot)
- 4 Tbsp unsalted butter
- 1 Tbsp honey (optional, for balance)
- 1 tsp Worcestershire sauce