Chicken Wing Sauce Recipes

Oven-baked wings with a quick, buttery Buffalo sauce. A crisp rack bake keeps the wings browned before the sauce goes on.



4 servings	Prep: 15 min	Cook: 40 min	Total: 55 min

Ingredients

- 2 1/2 lb (1.13 kg) chicken wings, split at joints
- 1/3 cup (80 ml) cayenne hot pepper sauce
- 4 tbsp (57 g) unsalted butter
- 1 tsp (5 ml) white vinegar
- 1/2 tsp (1.5 g) garlic powder
- 1/4 tsp (0.5 g) black pepper

Method

1. Heat oven to 425°F (220°C). Set a wire rack over a rimmed sheet pan. Pat the wings very dry and arrange in one layer.
2. Season with garlic powder and black pepper. Bake 20 minutes, turn each piece, then bake 20–25 minutes more until browned and crisp. Check the thickest pieces reach at least 165°F (74°C); wings are especially tender around 175–185°F (79–85°C).
3. Warm butter, hot pepper sauce and vinegar in a small saucepan over low heat just until smooth. Do not boil.
4. Toss the hot wings with sauce and serve right away.

Quick sauce variations: Milder: use less hot sauce and add a little more butter. • Extra hot: add cayenne to the sauce. • Smoky: add a pinch of smoked paprika. • Tangier: increase the vinegar slightly.

Storage: Refrigerate leftovers in a covered shallow container within 2 hours; use within 3–4 days. Reheat on a rack at 375°F (190°C) until hot and crisp. Store sauce separately when possible.

Doneness & safe handling: Cook poultry to at least 165°F (74°C) measured in the thickest part. Keep raw chicken and its utensils separate from cooked food. Refrigerate cooked wings within 2 hours (1 hour above 90°F / 32°C).