DIRECTIONS

1. Place the steamer basket in the saucepan with 1-inch of water in the bottom, on a high heat.
   Cover and bring to a boil.

2. Remove the tips of the wings and discard or save for making stock.

3. With a knife, or kitchen shears, separate the wings at the joint. Put the wings in the steamer basket, cover with a lid, and then lower the heat to medium & steam for 10 min.

4. Take the wings out the basket and pat dry. Place the wings on a cooling rack, set in a sheet pan lined with paper towels.
   Place in the refrigerator for 1 hr.

5. Preheat the oven to 425 degrees F.

6. Remove the paper towels and replace with parchment paper.
   On the middle rack of the oven, roast for 20 min. Turn the wings and cook for 20 min more, or until they’re thoroughly cooked & the skin is golden brown.

7. While the wings are roasting, place the butter and the garlic in a small bowl and melt.
   Add this, along with the hot sauce and salt, to a bowl large enough for all the chicken and mix to combine.

8. Take the wings out of the oven, place them in the bowl and toss with the sauce.

INGREDIENTS

Chicken Wings: 12
Unsalted Butter: 3 ounces
Garlic, Minced: 1 clove
Hot Sauce: 1/4 cup
Kosher Salt: 1/2 tsp

EQUIPMENT

Medium saucepan
Steamer basket: Oven
Cooling rack: Sheet tray
Small bowl: Large bowl