

Game Day Chicken Wings Recipe

Total time: 50 minutes

Servings: 4

Ingredients:

- 1/2 cup butter, cubed
- 1/3 cup flour
- 2 teaspoons paprika
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1 teaspoon black pepper
- 10 chicken wingettes, thawed
- dipping sauces (optional)
- fresh parsley (optional)

Instructions:

1. Preheat oven to 425 F.
2. Line baking sheet with foil. Arrange butter cubes on foil.
3. In medium bowl, combine flour, paprika, garlic powder, salt and pepper.
4. Coat both sides of wings in flour mixture then evenly space among butter cubes on baking sheet.
5. Bake wings 30 minutes.
6. Turn wings over and bake 15 minutes, or until crispy and fully cooked.
7. Serve with dipping sauces and sprinkle with fresh parsley, if desired.