

Hooter's Hot Wing's

- 1/2 Cup all-purpose flour
- 1/4 teasp paprika
- 1/4 teasp cayenne pepper or more to taste
- 1/4 teasp salt
- Dash of garlic powder
- 10 chicken wings
- 1/4 cup butter
- 1/4 cup Louisiana Hot sauce or Frank's or your favorite brand
- dash of ground pepper
- Oil for frying

Combine the flour, paprika, cayenne pepper, & salt in small bowl.

Make sure wings are thawed if frozen and dry them. Put wings in bowl and sprinkle with the flour mixture coating each wing evenly. Put wing's in refrigerator for 1-2 hours this is importantit makes the flour mixture stick to the wings when fried.

In the meantime combine the butter, hot sauce and ground pepper & garlic powder in a small sauce pan and heat until the butter is melted and all ingredients are well blended.

After wings have been in the refrigerator for a couple of hours, heat oil in deep fryer to 375 degrees, just enough oil to cover the wings entirely, an inch or so at least. Add the wings and fry for aprox 10-15 minutes or until medium brown . Remove wings and drain on paper towel not too long, because you want to serve them hot.

Quickly put them in a large bowl or plastic container with a lid, add the sauce and shake until they are all covered.