



# CRISPY AF BUFFALO WINGS





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SERVES 2 TIME 45 MINS

### YOU'LL NEED

- 1kg Chicken Wings
- Lane's One Legged Chicken
- Lane's SPF53 Rub
- 50g Unsalted Butter
- 1/2 Tsp Baking Powder
- 1 Tbsp Corn Flour / Rice Flour

### DIRECTIONS

Prepare the wings by removing and discarding the wing tip .  
Separate the drummette and wing sections.

Combine the baking powder, corn flour and a good sprinkle of Lane's SPF53. Toss the wings in the mixture until they are coated evenly. Place on a baking tray and set aside to 'wet and set' for about 15 mins. This step avoids any flour spots on the cooked wings and gives the baking powder time to begin pulling moisture from the skin.

Heat your WeberKettle wide open and as hot as you can for indirect cooking (use the center baskets or a kettle cone for increased convection) aim for temps of 250c

Tip: Crack the lid for a little extra airflow to increase temps.

Place the wings on the indirect part of the grill (depending on how your baskets/cone are positioned), close the lid and check after about 30 mins. Look for crispy skin and a nice golden colour before removing them.

In a saucepan over a low heat, melt and combine 50g of butter with 1/2 cup of Lane's One Legged Chicken.

Toss the wings in the warm sauce then plate up and eat immediately.