



# Classic Grilled Buffalo Wings

*These grilled buffalo chicken wings honor everything people love about the original buffalo: spicy heat, buttery richness, and Frank's Red Hot.*

*By taking them to the grill, you add a layer of smoky depth and perfectly crisped skin that an oven or fryer just can't match. With a balanced sauce that stays true to the traditional flavor, these wings deliver the pure, nostalgic buffalo experience, but just upgraded for an elevated flavor.*

## INGREDIENTS

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### For the Wings

- 2 pounds chicken wings (Drums and flats)
- 1 tablespoon olive oil
- 1 tablespoon salt
- 1 teaspoon pepper
- 1 teaspoon garlic powder

### For the Sauce

- 6 tablespoons unsalted butter
- 1-2 cloves of garlic, minced
- ⅓ cup hot sauce (Frank's RedHot recommended)
- 1 tablespoon apple cider vinegar
- 1 teaspoon honey (just enough to balance acidity, not enough to taste)
- ½ teaspoon onion powder
- ½ teaspoon chili powder
- ¼ teaspoon salt

# INSTRUCTIONS

- **Season the Wings**

In a large bowl, toss the chicken wings with olive oil. Add salt, pepper and garlic powder. Toss wings to coat evenly.

- **Preheat the Grill**

Heat grill to medium (350°F).

- **Grill the Wings**

Place the wings on the grill slightly crowded together so they gently steam and stay juicy. Grill for 20 minutes, flipping every 5 minutes.

- **Make the Classic Buffalo Sauce**

Melt butter with garlic in a saucepan over low heat.

Whisk in hot sauce, apple cider vinegar, a tiny amount of honey, onion powder, chili powder and salt

- **Sauce Toss (Round 1)**

Transfer wings to a bowl and toss with half the sauce.

- **Crisp the Wings**

Increase grill heat to medium-high (375–400°F).

Return wings to the grill and cook 1–2 minutes per side until the edges crisp and caramelize slightly.

- **Final Sauce Toss**

Remove wings and toss with the remaining sauce for the perfect classic buffalo finish.

- **Serve**

Serve immediately with celery, carrots, and ranch or blue cheese dressing.