Buffalo Chicken Wings

Ingredients:

3 kgs chicken wings, halved and tips clipped

4 tablespoons cooking oil

2 teaspoons garlic powder

2 teaspoons paprika

2 tablespoons baking powder

Salt and pepper to taste

For the Buffalo Sauce

1 cup honey

1 cup ketchup

¼ cup hot sauce (or the level you prefer)

5 tablespoons butter

1. Dab the chicken wings with a paper towel to dry them. Put them in a bowl.
2. Season with oil, garlic powder, paprika, salt, pepper and baking powder (the baking powder makes them brown easier and have a crispy skin).
3. Line a baking sheet with aluminium foil. Put a cooling rack on top of the baking sheet and put the wings on the cooling rack, making sure they do not touch. The baking sheet is for catching any drippings from the wings.
4. Bake for 50 minutes at 200C (400F).
5. As they are baking, make the buffalo sauce: Put 1 cup of honey in a sauce pan. Add ketchup and hot sauce. Let them simmer until well combined.
6. Add butter to the sauce and let it simmer well.
7. Remove the wings from the oven and sprinkle with the buffalo sauce.
8. Put the wings back on the rack, and brush them with the remaining sauce. You could serve them this way, or put them in the oven for two minutes at 300F (150C).