

Super Crispy Baked Chicken Wings: Game Day Perfection

smoked paprika, garlic, and onion powder



OVEN
400°F

TIME
45 min

TEMP
165°F

METHOD
Air fryer

INGREDIENTS

2 lbs chicken wings, separated into flats and drumettes
2 tbsp baking powder (aluminum-free is recommended to avoid metallic taste)
1 tsp garlic powder
1 tsp smoked paprika
1/2 tsp onion powder
1/2 tsp chili powder (optional, for heat)
Salt and pepper to taste
1/4 cup hot sauce (e.g., Frank's RedHot)
2 tbsp melted butter
1 tbsp honey
1/2 cup mayonnaise
2 cloves garlic, finely minced
1 tbsp sriracha or your preferred hot sauce
1 tsp lemon juice
1/2 tsp smoked paprika (for color and flavor)
Salt to taste
Fresh herbs (chopped parsley, chives, or cilantro)

DIRECTIONS

1. Let's get these delicious : Baked Chicken Wings cooking!
2. Preheat : Oven & Prep Baking Sheet: Preheat your oven to 400°F (200°C). Line a large baking sheet with aluminum foil for easier cleanup, and place a wire rack directly on top of the foil-lined baking sheet. This allows air to circulate around the wings for ultimate crispiness.
3. Prepare : Wings for Seasoning: Pat the separated chicken wings very dry with paper towels. This step is essential for achieving a truly crispy skin.
4. Season : Wings: In a large bowl, toss the dried wings with the 2 tablespoons baking powder (aluminum-free), 1 teaspoon garlic powder, 1 teaspoon smoked paprika, 1/2 teaspoon onion powder, 1/2 teaspoon chili powder (if you're feeling spicy), and salt and pepper to taste. Toss vigorously until each wing piece is perfectly and evenly coated with the spice mixture.
5. Bake : Wings: Arrange the seasoned wings in a single layer on the wire rack, ensuring they are not touching. Place the baking sheet in the preheated oven and bake for 40-45 minutes. Flip them halfway through the baking time (around 20-22 minutes) for even crispiness; you're looking for that beautiful golden-brown perfection on all sides.
6. Prepare : Hot Honey Butter Sauce: While the wings bake, for a tasty twist, whisk together the 1/4 cup hot sauce (like Frank's RedHot), 2 tablespoons melted butter, and 1 tablespoon honey in a small bowl. Mix until well combined.
7. Serve : Wings & Sauce: Once the wings are baked to golden-brown crispiness, you have two options: Toss in

Sauce: Transfer the hot baked wings to a large bowl, pour the hot honey butter sauce over them, and toss to coat each wing evenly.

8. **Serve : Sauce on Side:** Serve the baked wings plain with the hot honey butter sauce on the side for dipping.
9. **Prepare : Spicy Garlic Mayo Dipping Sauce:** For an irresistible spicy garlic mayo dipping sauce, in a small bowl, mix the 1/2 cup mayonnaise, 2 cloves finely minced garlic, 1 tablespoon sriracha (or your preferred hot sauce), 1 teaspoon lemon juice, and 1/2 teaspoon smoked paprika. Stir until smooth and creamy. Taste and adjust the salt if needed. Chill in the refrigerator for at least 15 minutes before serving with the hot wings.
10. **Garnish & : Enjoy:** Serve these delicious wings hot, along with ranch or blue cheese dressing (if not using the spicy garlic mayo), and sprinkle with fresh chopped herbs (like parsley or chives) if you want to impress your guests.

SWAPS & NOTES

Chicken Wings: Ensure wings are separated into flats and drumettes for even cooking.

Patting them very dry is crucial for crispiness.

Baking Powder: Use aluminum-free baking powder for the best taste.

This ingredient is key to achieving that super crispy skin in the oven.

TIPS FOR SUCCESS

Pat Wings DRY: This is the most critical step for crispy baked wings.

The drier the skin, the crispier it gets.

Aluminum-Free Baking Powder: This is important.

Regular baking powder can leave a metallic aftertaste.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/super-crispy-baked-chicken-wings-game-day-perfection/>