

A Sutherland Belle

Flamin' Hot Cheetos Chicken Wings with Hot Honey Butter & Homemade Buttermilk Ranch Dressing

INGREDIENTS

For the Chicken

- 2-3 lbs bone-in chicken wings, flats, or drumettes
- 2 -3 cups buttermilk
- 1 bag of Flamin' Hot Cheetos, finely ground

For the Sauce

- 1/4 cup honey
- 1/4 cup butter
- 1/4 cup hot sauce, such as Tabasco

For the Dressing

- 1 cup whole buttermilk
- 3/4 cup Duke's mayonnaise
- 3 tablespoons minced fresh chives
- 3 tablespoons fresh dill, minced
- 1 whole shallot, finely minced
- 2 garlic cloves, grated on a Microplane
- 1 teaspoon freshly ground black pepper
- 1 teaspoon salt
- 2 teaspoons Worcester-shire sauce
- Hot sauce, such as Tabasco, to taste

INSTRUCTIONS

For the Chicken

- Preheat the oven to 400 degrees.
- Place chicken in a large bowl and cover with buttermilk. Let soak for 30 minutes.
- Place the Flamin Hot Cheetos in a food processor and mix on high until the Cheetos are coarse crumbs. A very small texture similar to panko breadcrumbs is desired for the crumbs.
- Place half the Cheeto crumbs in a bowl reserving the remainder to use as needed.
- Shake off excess buttermilk on the chicken pieces, and then in the Cheeto crumbs. Make sure to coat well.

- Place chicken on a parchment-lined baking sheet, keeping space between the coated wings.
- As the Cheeto crumbs become soggy from the egg wash, replace them with the reserved fresh crumbs for the best adhesion to the wings.
- Bake for 25 minutes, turn, and cook for an additional 20 minutes or until the chicken is at least 165 degrees internally and the Cheeto crust is crispy.

For the Sauce

- Whisk together the sauce ingredients.
- Drizzle the sauce over the cooked Flamin' Hot Cheeto Wings as soon as they are finished baking and serve immediately.

For the Dressing

1. In a small bowl, whisk together buttermilk, mayonnaise, chives, dill, shallot, garlic, black pepper, salt, Worcestershire, and hot sauce. Refrigerate dressing until ready to use, for up to 3 days.
2. The dressing will thicken as it sets. Stir before serving and top with additional herbs.