

Zucchini Bread Recipes

Hot Wing Charcuterie Board: Super Bowl Party Food Idea

30 min Prep time	**45 min** Cook time	**1 h 15 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Buffalo Wings

- [ ] 3 lbs chicken wings, split into drums and flats
- [ ] 1 tbsp baking powder (NOT baking soda)
- [ ] 1 ½ tsp kosher salt
- [ ] 1 tsp garlic powder
- [ ] ½ tsp black pepper
- [ ] ¾ cup hot sauce (like Frank's RedHot)
- [ ] ½ cup unsalted butter, melted
- [ ] 1 tbsp white vinegar
- [ ] ½ tsp Worcestershire sauce

For the Board

- [ ] 1 cup blue cheese dip or dressing
- [ ] 1 cup ranch dressing
- [ ] 4 celery stalks, cut into sticks
- [ ] 4 large carrots, cut into sticks
- [ ] 1 cucumber, sliced
- [ ] 1 bell pepper (any color), cut into strips
- [ ] 8 oz beef sausage, sliced
- [ ] 1 block cheddar cheese, cubed
- [ ] 1 box crackers or pretzels

Instructions

1. Preheat your oven to 400°F (200°C). Line a large baking sheet with foil and place a wire rack on top. Pat the chicken wings completely dry with paper towels – this is the most important step for crispy skin.



2. In a large bowl, toss the dry wings with the baking powder, salt, garlic powder, and black pepper until evenly coated. The baking powder helps dehydrate the skin for maximum crispiness. Arrange the wings in a single layer on the wire rack.



3. Bake for 40-50 minutes, flipping halfway through, until the wings are golden brown, crispy, and cooked through. While the wings bake, whisk together the hot sauce, melted butter, vinegar, and Worcestershire sauce in a large bowl.



4 Once the wings are done, carefully add them to the bowl with the buffalo sauce. Toss gently until every wing is coated. Let them sit for a minute to soak up the sauce.



5 Now, assemble your board. Place bowls of blue cheese and ranch dip on opposite sides. Pile the saucy buffalo wings in the center. Artfully arrange the celery, carrot, cucumber, and bell pepper sticks around the board.



6 Fill in any gaps with the sliced beef sausage, cubed cheddar cheese, and crackers or pretzels. Serve immediately while the wings are still warm and crispy. Enjoy the feast!



Nutrition per serving

380 kcal	24 g	8 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- The baking powder is crucial for crispy oven-baked wings. Do not substitute baking soda.
- You can prepare the veggies and dips up to a day in advance to save time on the day of your party.
- If you like extra spicy wings, add a pinch of cayenne pepper to the sauce.