

"Air Fryers" are another one of those idiotic concepts that idiotic marketers come up with to sell something old as being something "Brand new! It's just like deep frying - IN AIR!" Yeah, it's called a convection oven and it's been around forever (Eve use one to make apple dumplings for Adam. Fact!). Food writers eventually grudgingly admitted that, despite the incredibly annoying marketing, convection cooking IS useful and since it's become a hot thing (sorry) there are now many recipes for it. Problem is the stupid "air fryer" convection ovens are really tiny because they're trying to look like deep-fryers, so you can't really cook much at all in them. However, Breville came out with a toaster oven that has an "Air Fryer" setting (in other words - convection) that, being a toaster oven, has lots more space. As it happens I've always wanted a countertop toaster oven, not to mention I hate my toaster, and this item got top rated reviews from everywhere, so I got one. It makes pretty good toast and does a good job toasting bagels. I haven't used the "Air Fryer" setting yet but I may as well start collecting recipes for it.



How to Cook Crunchy Game-Day Worthy Chicken Wings With Your Air Fryer

Ingredients

- 2 pounds (900g) whole chicken wings cut at joints into drumettes and flats (see notes)
- 2 teaspoons (10g) baking powder
- 2 teaspoons kosher salt; for table salt, use half as much by volume or the same weight
- 1/4 cup (50g) unsalted butter, melted
- 1/4 cup (60ml) Frank's Red Hot Sauce or other Louisiana-style hot sauce
- Blue cheese dip, for serving
- Celery sticks, for serving

Directions

1. Preheat air fryer to 400°F for 5 minutes. Pat chicken wings dry with paper towels. In a large bowl, toss wings with baking powder and salt until evenly coated (see notes).
2. Place wings into the air fryer basket in a single layer, fatty side down, leaving a slight space between each wing. Place basket in preheated air fryer and air-fry until wings are cooked through, crisp, and golden brown, 20 to 25 minutes, flipping wings halfway through cooking. Repeat the process with remaining wings.
3. Meanwhile, in a large bowl, whisk together the melted butter and hot sauce. Transfer wings to bowl with prepared sauce and toss until thoroughly coated. Serve wings immediately with blue cheese dressing and celery sticks, conspicuously shunning anyone who says that real Buffalo wings must be deep fried.

Notes

Once the raw wings are seasoned with salt and baking powder, they can be transferred to a wire rack set in a rimmed baking sheet and refrigerated, uncovered, for up to 24 hours. The final seasoning level will improve the longer the wings refrigerate.

