

# PAULANER'S BARNBURNER CHICKEN WINGS



## INGREDIENTS:

24 ounces (approx. 1.5 cans) of Paulaner Pils  
*(Alternative option: Paulaner Hefe-Weizen)*

1 (4 lb) package chicken wings

½ tsp garlic powder

1 tsp salt

½ tsp black pepper

¼ cup (½ stick) butter, melted

¾ cup cayenne pepper sauce

## DIRECTIONS:

Put ⅓ cup of the Paulaner Pils aside. Pour the rest of the Pilsner into a large, shallow container. Add the chicken wings and cover. Marinate wings in the refrigerator for at least 4 hours. Then, remove and drain. Preheat oven to 425 degrees F. Line two baking sheets with aluminum foil; coat foil with cooking spray. Season the wings with garlic, salt, and pepper, and place on baking sheets. Bake for 30 minutes. Flip wings over and cook another 25-30 minutes, or until no longer pink and cooked thoroughly. Combine butter, cayenne pepper sauce, and remaining ⅓ cup Paulaner Pils in a large bowl, and mix well. Toss the chicken wings in the pepper sauce mixture until evenly coated. Serve immediately.