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Buffalo Chicken Thighs

- 6 Tbsp all-purpose flour
- 1/2 Tsp salt
- 1/4 Tsp garlic powder
- 1/4 Tsp ground red pepper
- 8 Bone-in chicken thighs, skinned
- 1 Tbsp olive oil, divided
- 3 Tbsp hot sauce
- 1 Tbsp butter

- 1) Preheat oven to 375°.
- 2) Combine first 4 ingredients in a heavy-duty zip-top plastic bag; seal. Shake to blend. Add half of chicken to bag; seal. Shake to coat. Remove chicken from bag, shaking to remove excess flour mixture. Heat a large nonstick skillet over medium-high heat. Add 1 1/2 teaspoons oil to pan; swirl to coat. Add flour-coated chicken to pan; sauté 4 minutes on each side or until browned. Transfer browned chicken to a jelly-roll pan. Repeat procedure with the remaining uncooked chicken, flour mixture, and oil. Discard remaining flour mixture. Bake chicken at 375° for 8 minutes or until done.
- 3) Combine hot sauce and butter in a microwave-safe dish; microwave at HIGH for 30 seconds or until butter melts, stirring to blend. Place chicken in a shallow dish; drizzle with butter sauce. Toss to coat.

Makes 4 Servings

