

Long Livo

Hot Wing Charcuterie Board: Perfect Super Bowl Party Food

25 min Prep time	**45 min** Cook time	**1 h 10 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Wings

- [ ] 4 lbs chicken wings, split at joints, tips removed
- [ ] 2 tbsp baking powder (not baking soda!)
- [ ] 1 tsp salt
- [ ] 1 tsp garlic powder
- [ ] 1 tsp paprika
- [ ] 1/2 tsp black pepper

For the Hot Sauce

- [ ] 1/2 cup hot sauce (like Frank's RedHot)
- [ ] 1/3 cup unsalted butter
- [ ] 1 tbsp Worcestershire sauce
- [ ] 1 tsp garlic powder
- [ ] 1/2 tsp cayenne pepper (optional, for extra heat)

For the Board

- [ ] 1 cup blue cheese dressing
- [ ] 1 cup ranch dressing
- [ ] 8 celery stalks, cut into sticks
- [ ] 8 carrot sticks, peeled and cut into sticks
- [ ] 2 cups pretzels
- [ ] 2 cups tortilla chips
- [ ] 1 cup mixed nuts
- [ ] 1 cup cherry tomatoes
- [ ] Fresh parsley or cilantro for garnish

Instructions

1. Preheat oven to 425°F. Pat chicken wings completely dry with paper towels - this is crucial for crispiness. In a large bowl, toss wings with baking powder, salt, garlic powder, paprika, and pepper until evenly coated.

2. Arrange wings in a single layer on a wire rack set over a baking sheet. Bake for 45-50 minutes, flipping halfway through, until golden brown and crispy. The baking powder helps create an extra-crispy skin without frying.

3. While wings bake, make the sauce: Melt butter in a small saucepan over medium heat. Stir in hot sauce, Worcestershire, garlic powder, and cayenne if using. Simmer gently for 2-3 minutes until combined. Keep warm.

4. Prepare your board ingredients: Cut celery and carrots into sticks, arrange dips in small bowls, and have all snacks ready. When wings are done, toss them immediately in the hot sauce until well coated.

5. Arrange the board: Place dip bowls first, then create a cluster of hot wings. Fill in with vegetables, pretzels, chips, and nuts. Garnish with fresh herbs. Serve immediately while wings are hot.

Nutrition per serving

280 kcal	22 g	12 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Baking powder is the secret to crispy oven-baked wings - it changes the pH and helps skin crisp up
- Pat wings VERY dry before seasoning - moisture is the enemy of crispiness
- Arrange the board just before serving to maintain optimal temperatures and textures