

Buffalo Wings

Serves 2

Ingredients:

2 pounds chicken wings
3 tablespoons butter, melted
¼ cup hot sauce (like Crystal or Frank's)
Salt, to taste

Finishing Sauce:

3 tablespoons butter, melted
¼ cup hot sauce (like Crystal or Frank's)

Directions:

1. Prepare the chicken wings by cutting off the wing tips and discarding (or freezing for chicken stock). Then, divide the drumettes from the wingettes or paddles and place both in a bowl or zipper sealable bag.
2. Combine the melted butter and the hot sauce and stir to blend well. Pour this over the chicken wings and let the wings marinate for 2 hours to overnight.
3. Pre-heat the air fryer to 400°F for 3 minutes.
4. Air-fry the wings for 12 minutes, shaking half way through cooking. When both batches are done, toss them all back into the basket for another 2 minutes to heat through and finish cooking.
5. While the wings are air-frying, combine the remaining 3 tablespoons of butter and ¼ cup of hot sauce. Remove the wings from the air fryer and toss them again in this sauce and serve with some cooling blue cheese dip and celery sticks.

Reuben Egg Rolls

SERVES: 4 to 8

TEMPERATURE: 400° F

COOKING TIME: 10 minutes

Ingredients:

8 egg roll wrappers

16 slices Swiss cheese (about 12 ounces)

12 ounces thinly sliced corned beef

2 cups prepared sauerkraut

1 cup Russian dressing, plus more for dipping

Vegetable oil

Directions:

1. Make the egg rolls. Place an egg roll wrapper on a flat surface with one of the points facing towards you so that it looks like a diamond. Place 1 slice of Swiss cheese in the middle of the wrapper, leaving a 1-inch border around the sides. Top with 2 ounces of corned beef. Spread $\frac{1}{4}$ cup of the sauerkraut over the corned beef and top it with 2 tablespoons of the Russian dressing. Place another slice of Swiss cheese over the sauerkraut.
2. Brush the sides of the egg roll wrapper with water. Fold the bottom corner of the wrapper tightly up over the filling, trying to avoid making any air pockets. Fold the left corner in toward the center and then the right corner toward the center. It should now look like an envelope. Tightly roll the egg roll from the bottom to the top open corner. Press to seal the egg roll together, brushing with a little extra water if need be. Repeat this technique with the remaining ingredients.
3. Pre-heat the air fryer to 400°F.
4. Brush or spray all sides of the egg rolls with vegetable oil. Air-fry four egg rolls at a time, air-frying for 10 minutes, flipping them over halfway through the cooking time.
5. Serve with additional Russian dressing for dipping.

Spiced Nuts

These make a great snack or nibble for when guests arrive at your house. A bowl of these will disappear in no time, so make several batches and store them in an airtight container.

MAKES: 3 cups

TEMPERATURE: 300° F

COOKING TIME: 25 minutes

Ingredients:

1 egg white, lightly beaten

¼ cup sugar

1 teaspoon salt

½ teaspoon ground cinnamon

¼ teaspoon ground cloves

¼ teaspoon ground allspice

Pinch ground cayenne pepper

1 cup pecan halves

1 cup cashews

1 cup almonds

Directions:

1. Combine the egg white with the sugar and spices in a bowl.
2. Pre-heat the air fryer to 300°F.
3. Spray or brush the air fryer basket with vegetable oil. Toss the nuts together in the spiced egg white and transfer half of the nuts to the air fryer basket.
4. Air-fry for 25 minutes, stirring the nuts in the basket a few times during the cooking process. Taste the nuts (carefully because they will be very hot) to see if they are crunchy and nicely toasted. Air-fry for a few more minutes if necessary. Repeat with remaining nuts.
5. Serve warm or cool to room temperature and store in an airtight container for up to two weeks.

Fried Cookie

MAKES: 12 cookies

TEMPERATURE: 350° F

COOKING TIME: 10 minutes

Ingredients:

16½ ounces store-bought chocolate chip cookie dough, chilled

½ cup graham cracker crumbs, chocolate cookie crumbs, Oreo cookie crumbs,

Ginger snap crumbs, or vanilla wafer crumbs

2 tablespoons sugar

¼ cup butter, melted

Directions:

1. Pre-heat the air fryer to 350° F.
2. Divide and roll the chilled cookie dough into 12 balls. Mix the graham cracker crumbs and sugar together and place in shallow dish.
3. Dip and coat each cookie ball in the melted butter and then roll them in the graham cracker crumbs to coat all sides with crumbs. Place the coated cookie balls on a baking sheet and freeze for at least 2 hours, or overnight.
4. Line the air fryer basket with piece of aluminum foil on the bottom. Place 4 cookies balls in the air fryer on top of the aluminum foil, leaving some space in between the balls to allow the cookies to spread.
5. Air-fry for 10 minutes. Let the cookies cool for 2 minutes and then remove them from the air fryer. Repeat with remaining cookies.

Weenie Wraps

SERVES: 4 to 8

TEMPERATURE: 350° F

COOKING TIME: 8 minutes

Ingredients:

8 hot dogs

8 slices Cheddar or American cheese, each cut into 4 strips

1 (8-ounce) tube refrigerated crescent rolls dough

Ketchup or mustard for dipping

Directions:

1. Unroll the crescent dough into one large sheet and divide it into 8 rectangles. Make a deep slit lengthwise down the center of the hot dog. Stuff each hot dog with 4 pieces of cheese. Place a hot dog across the long side of the crescent dough and roll it toward the point to wrap the hot dog and cheese, leaving the ends of the hot dog exposed. Repeat with the remaining hot dogs.
2. Pre-heat the air fryer to 350° F.
3. Air-fry in two batches for 6 minutes. Turn the dogs over and air-fry for another 2 minutes.
4. Serve the weenie wraps warm with ketchup or your favorite mustard for dipping.