

Buffalo wings



Ingredients:

6 T (3 oz.) Durkee Hot Sauce
1/2 stick margarine
1 T white vinegar
1/2 t Cayenne pepper
1/4 t garlic powder
1/2 t salt
1/2 t Worcestershire sauce
1 t Tabasco sauce
Dash black pepper

Directions:

Sauce- good for approx. 30 wings.

Mix all ingredients in small sauce pan over LOW heat stirring until margarine is melted. Immediately remove from heat as cooking too long will tend to lessen the flavor.

Wings- Use about 30. Cut off tip and sever between joint. You will have two pieces at this point. Heat oil (peanut is best) to 375 and fry about 15/20 pieces per batch depending upon size of fryer. I stir wings as soon as they get in fryer as they tend to stick to fryer basket and tear off skin when you try to dump them out. Doing small batches will keep oil up to temp and keep wings from getting soggy. You want them crisp. Cook about 12 minutes. Drain completely and do another batch....when all are complete, dump in sauce bowl and coat evenly or if your fans are really in the suds and need food quickly, serve in batches putting enough sauce on each batch to fully coat wings.

Notes: These are not for the faint of heart, if you want "weenie wings" (milder) just cut back on the Tabasco. If you want hotter, add 1/4 t (or more depending your back up supply of beer) red pepper flakes. You can also get hotter version of Cayenne pepper as it is available in three degrees of heat. Some people like to bake these but to me only frying will get the desired crispness of the skin and if you don't want to eat fried foods then get out the Brie, carrots and Chardonnay and don't make these wings.

If you want an easier recipe just use the one on the Durkee (Franks) hot sauce bottle.

Traditionally, these are served with carrot and celery sticks with blue cheese salad dressing and lots and lots of nappies.