

Hot Wings Recipe

- 1 dozen uncooked chicken wings and drumettes (fresh or thawed from frozen)
 - 1/2 cup Hot Wings Sauce
 - 1/2 cup Butter (Melted)
 - Peanut Oil (for the deep fryer)
 - Chicken Wing Seasoning (or just mix up a little cayenne, salt and paprika)
1. Heat the peanut oil in a deep fryer to 375 degrees. There should be enough oil to cover the chicken wings by at least one inch.
 2. Sprinkle uncooked chicken wings with Chicken Wing Seasonings to your desired preference until evenly coated. In a separate bowl, mix 1/2 cup hot wings sauce with 1/2 cup melted butter and set aside.
 3. Fry chicken wings in the deep fryer for 10-12 minutes, or until they start to brown on the tips. Remove from deep fryer and allow to drain on paper towels.
 4. Add fried chicken wings to the hot wings sauce/butter mixture and stir until evenly coated. Serve.

*Tip: Some of our kids don't like to eat spicy hot wings, so we skip the pre-seasoning step and toss the fried chicken wings in BBQ sauce instead of hot wings sauce.

See photos of this recipe and more at <http://www.MomAlwaysFindsOut.com>