



Original "Buffalo Wings"

2 lbs. Chicken Wings

¼ cup **Crystal Hot Sauce**

¼ cup melted butter or margarine

Oil for frying (if you do this on a BBQ

Grill omit oil)

Deep – fry wings at 350 degrees (high)
for 10 -12 minutes until crispy.

If deep-frying Skin should be firm so that
sauce will adhere. Shake off excess oil
and place wings in a large mixing bowl.

Baste with butter, then **Crystal Hot Sauce**. Serve with celery and
blue cheese dressing.

If grilling wings, baste on the mixture of **Crystal Hot Sauce** and
melted butter while grilling.

Independent study indicates that a New Orleans Saints victory and
Crystal Hot Sauce brings out the most satisfying taste. Experiment
for yourself.

Number of servings: 6 to 8