



Chicken wings with “three sauces”.

NIBBLEDISH CONTRIBUTOR

Ingredients

Chicken wings:

- 1 lb of chicken wings.
- Flour.
- Paprika, Salt and pepper, cayenne pepper and garlic powder. (Adjust to your liking, I put about one big tablespoon of garlic powder...)
- Cooking oil

Buffalo sauce:

- 1 Cup of hot sauce (I use Frank's red hot lol.)
- 3/4 cup butter

* For spicier wings, add more hot sauce and reduce the butter. For milder, reduce the hot sauce and some butter.

Honey-garlic BBQ sauce:

- 1 cup of BBQ sauce of your choice. (I used bulls eye)
- A teaspoon of minced garlic or a dash of garlic powder.
- 2-3 tablespoons of honey

Lemon salt + pepper:

- 1/4 cup of lemon

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- Salt and pepper to sprinkle.

Instructions

'Kay, I lied. There's actually two sauces and one other way to do it. I only did this because we used to eat at a wing restaurant we liked so much and I decided to make it for my brother. :p

The three "sauces" are: Buffalo, Honey-garlic BBQ and Lemon Salt + Pepper. Enjoyyy.

1. Add the flour and the seasonings together. Roll the wings into the mixture, coating it at least 5 times. (You could also coat three times, put in fridge for two hours, then coat another two times.)
2. In shallow pot or deep fryer, deep fry in oil till it becomes nice and crispylicious.
3. Drain on paper towel.

As for the sauces... mix the ingredients together depending on the sauces you want to use, toss with freshly fried wings and ENJOY!

* The ones on the picture are **lemon s&p. Enjoyy.**