



Buffalo Hot Wings; An American Classic

NIBBLEDISH CONTRIBUTOR

Ingredients

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3 lbs chicken wings

Peanut oil for deep frying

Hot Sauce

1 stick sweet butter

1 bottle (12 oz.) Louisiana Hot Sauce*

1 T cider vinegar

1/8 t garlic powder

Salt and pepper to taste

In a saucepan, melt butter. Stir in remaining ingredients.

Blue Cheese Sauce

1 cup plain yogurt

1/2 cup crumbled blue cheese

2 T finely grated red onion

Salt and freshly ground black pepper

Mix together and refrigerate for at least 30 minutes for the flavors to meld.

Celery sticks

4 celery ribs cut into thin sticks. Soak celery in a bowl of ice and cold water for at least a half hour and up to 1 hour.

*Franks Red Hot Sauce and Wingers Original are popular.

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