**HOT WINGS** yields 4 to 6 portions

recipe developed by Chef Roc®

2 pounds chicken wing drumettes - or  **BLUE CHEESE SAUCE**

cut wings between the 1st & 2nd joint

2 cups mayonnaise

salt, pepper and garlic powder 1 cup sour cream

4 oz. crumbled blue cheese

**HOT SAUCE** 1 tablespoon red wine vinegar

1 tablespoon garlic powder

1 cup Louisiana style hot sauce 1/4 teaspoon white pepper

1/4 cup fresh lemon juice

4 tablespoons butter carrot sticks and celery sticks

1. In a mixing bowl, combine the ingredients for the **BLUE CHEESE SAUCE.** Place in a covered container and refrigerate. Do this at least one hour prior to use so the flavors combine.

2. Place the chicken wings on a sheet pan and season liberally with salt, pepper and garlic powder.

3. Place in a preheated 375-degree oven and roast for approximately 20 to 25 minutes, or until

thoroughly cooked, but **NOT OVERCOOKED.**

4. Melt the butter in a small sauce pan. Add the lemon juice and the hot sauce. Mix and hold warm.

5. When the wings are cooked, crisp them on both sides under the broiler.

6. Place in a large mixing bowl and toss with the sauce.

7. Serve the Hot Wings on plates with some blue cheese sauce and celery & carrot sticks.