



# Buffalo Style Chicken Wings

## Ingredients:

Family pack of wings whole (or frozen sections)  
1 stick butter or 1/2 cup butter alternative  
1 cup Texas Pete  
2 cloves crushed garlic  
1 tsp Dijon mustard  
1 tsp ketchup

Preheat oil to 375F in deep fryer. The wings can be baked instead, but we prefer deep fried in peanut oil. Combine all sauce ingredients and mix well. The sauce gets better over time, but you can use it right away if you don't have time to wait. If using whole wings, separate the drumettes from the wings section by placing a heavy duty knife between at the joint and pop the back of the knife with your hand. Remove the wing tip using similar technique. Deep fry wings at 375F for 15 minutes in peanut oil. Put wings in a large bowl, pour some sauce on them and coat them well. When you plate them, drizzle a little sauce over the top of them

Optional dipping sauce, goes perfect with these wings (contains dairy):

1/2 C yogurt  
Heaping tablespoon of fresh chopped mint  
2 cloves of garlic  
Dash of garlic salt