

## Hot Wings

I used this recipe with five pounds of wings and still had some sauce left. That's nothing to complain about, but if you'd like to reduce the recipe, feel free!

- 5 pounds of chicken wings, tip clipped, and cut into drumstick and thigh (directions below)
- Olive oil, salt, and pepper to coat the wings
- 1 16-ounce bottle Frank's Red Hot Sauce
- 6 Tablespoons butter
- 2 Tablespoons minced garlic
- 1 ½ Tablespoons Worcestershire sauce
- 1 Tablespoon apple cider vinegar
- 2 Tablespoons brown sugar

Put the wing pieces in a large bowl, coat lightly with olive oil and season with salt and pepper. Cover a baking sheet with aluminum foil and top it with a baking rack. Arrange the wing pieces on the rack with a little room in between each. You want them to have room enough to get golden all over.

Bake for about 45 minutes at 350 degrees.

Meanwhile, wash that large bowl because you'll need it again. Then melt butter with minced garlic in a small pot. Add Worcestershire sauce, vinegar, and brown sugar and simmer for 2 minutes without letting it boil.

Mix a 16-ounce bottle Frank's Hot Sauce and a little ketchup in a small-medium size bowl, then carefully add the melted butter mixture. I feel the brand of hot sauce really does matter and that Tabasco is NOT the right choice for this. However, if you have a brand of hot sauce that you can't give up, go ahead and use it.

When the wings are done, put them back in the large bowl that you used earlier and have since washed, and pour enough of the hot sauce mixture over to coat them good. Serve them up hot with a little bleu cheese or ranch (my preferred) dressing and have plenty of napkins on hand. They will definitely be needed!

**Preparing the chicken wings**—First, clip off the tip using either a chef's knife or a pair of kitchen scissors. Then bend the "drumstick" part and the "thigh" part backwards to reveal the joint, then cut between. You'll end up with two pieces from one wing.