



Buffalo Wings

2 pounds chicken wings
1 – 12 oz. bottle beer
1 TBS brown sugar
1 TBS coarse salt
½ TBS paprika
½ TBS garlic powder
½ TBS onion powder
½ tsp. black pepper
4 TBS butter
¼ cup red hot sauce
Oil for frying

- Cut the end tips of the wings and save them for chicken stock. Separate the drumette from the flat part of the wing. Rinse and place in a bowl.
- In a separate bowl, whisk together the beer, salt and brown sugar. Pour over the wings and brine for about 30 minutes.
- Mix the paprika, garlic powder, onion powder and black pepper.
- Drain the wings and pat dry thoroughly with paper towels.
- Add the paprika mix and toss to coat evenly. Set aside.
- Melt the butter in a small pan. Add the hot sauce. Bring to a simmer, turn off heat and set aside.
- Heat a large skillet with about 3 inches of oil. Heat until 375 degrees. Add the chicken drumettes and fry until browned and cooked through – about 13 minutes. Remove from oil and drain on paper towels. Fry the rest of the chicken.
- Heat the butter sauce. Place the wings into a bowl. Add the sauce and toss to coat well.
- Serve immediately with celery and blue cheese dressing.
- Enjoy!