



HOT WINGS

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INGREDIENTS

- 2 lbs chicken wings
- salt and pepper to taste
- oil for deep frying
- ¼ cup butter
- ¼ cup hot pepper sauce
- 1 Tbsp white vinegar

BLUE CHEESE DIP

- ¾ cup mayonnaise
- 1 clove garlic, minced
- 2 Tbsp finely chopped fresh parsley
- ½ cup sour cream
- 1 Tbsp fresh lemon juice
- 1 Tbsp white vinegar
- ½ cup crumbled blue cheese
- salt and pepper

DIRECTIONS

- Blend together blue cheese dip ingredients, cover, and chill until ready to serve
- Heat oil in deep fryer to 370 degrees
- Season wings with salt and pepper
- Fry wings in batches of 5-7 for about ten minutes until cooked through and crispy
- Remove wings with slotted spoon onto paper towel lined plate
- In a small sauce pan, melt butter
- Remove heat
- Stir in hot sauce and vinegar
- Combine wings and sauce in a large bowl, tossing to coat thoroughly
- Serve with blue cheese dip

NOTE: We know this isn't Recipes for 2 people, this is our way of saying "recipes for lovers" series.

