



Spicy Buffalo Chicken Wings with Celery Sticks and Bleu Cheese Dressing

Yield: 6 portions

Ingredients

2 oz	Louisiana style hot sauce (for a spicier recipe, add more hot sauce)
2 T	Butter
2 oz	White vinegar
½ tsp	Freshly ground black pepper
3 #	Chicken wings, tips removed
As needed	Salt and freshly ground black pepper
As needed	Oil, for frying
2 #	Celery, sticks
2 C	Bleu Cheese Dressing, recipe follows

Method

1. Melt butter and hot sauce together. Swirling, add vinegar.
2. Deep fry chicken in 400°F degree oil until crisp, golden brown and cooked through.
Drain.
3. Toss hot sauce mixture with “hot from the fryer” chicken to coat.
4. Serve with celery sticks and bleu cheese dressing

Note: Chicken may also be oven-baked until the same crispness is achieved.

Creamy Bleu Cheese Dressing

Yield: Approximately 2 C

Ingredients

6 oz	Sour Cream
6 oz	Mayonnaise
1 T	Lemon juice, fresh
6 oz	Bleu cheese, crumbles or mashed until soft
¼ tsp	Cayenne pepper
As needed	Salt and freshly ground black pepper

Method

1. Combine the sour cream, mayonnaise, lemon juice and bleu cheese.
2. Season with cayenne pepper, salt and pepper. Chill until use.