

## *Breaded Buffalo Wings with Louisiana-Type Hot Sauce à la Gail Anderson*

### *Louisiana-Type Hot Sauce*

*(This recipe is from The Hot Sauce Bible, by Dave DeWitt and Chuck Evans. They say that the key to success with this sauce is to use fresh rather than dried chiles and that any small fresh hot chile can be used.)*

#### *Ingredients:*

*15 to 20 large fresh Tabasco chiles (stems and seeds removed, cut in half lengthwise)*

*2 cloves garlic, cut in half*

*½ cup distilled white vinegar*

*salt*

*- Place the chiles, cut side down, on a broiler rack. Broil for about 5 minutes or until the skin blisters and blackens. Transfer the peppers to a paper bag and let stand for about 10 minutes. Peel the chiles when cool.*

*- Place the chiles and garlic in a blender or food processor. With the machine running, slowly add the vinegar until the mixture is well blended. Add salt to taste.*

### *Breaded Buffalo Wings*

*(Although these wings have a breading, it's not thick and heavy but light as well as being spicy.)*

#### *Ingredients:*

*4 pounds chicken wings*

*¾ cup all-purpose flour*

*1 teaspoon paprika*

*½ teaspoon ground cayenne chile*

*½ teaspoon freshly ground black pepper*

*½ teaspoon garlic powder*

*1/3 cup Louisiana-type hot sauce or see recipe above*

*1/4 cup butter or margarine*

*salt*

*vegetable oil for frying*

*- Wash the chicken wings and pat dry with a paper towel. Cut the tips off each wing and discard. Using a sharp knife, separate the two remaining pieces at the joint.*

- Mix the flour, paprika, cayenne, black pepper, garlic powder and salt in a large bowl. Add the chicken and toss to evenly coat. Put the wings on a sheet pan and refrigerate for a hour to hour and a half.
- Put enough oil in a deep-fat fryer or large heavy pot to cover the wings and heat to 375 degrees. When the oil is hot, add half the wings and cook about 10 minutes, stirring occasionally. When the wings are golden brown and crisp, remove them and drain well on paper towels. Put the wings in a large bowl.
- Melt the butter in a saucepan over medium heat, add the hot sauce and stir to combine.
- Pour the hot sauce over the wings and toss to coat. Arrange the wings on a platter and serve with celery sticks and blue cheese dressing:

### ***Celery sticks with Blue Cheese Dressing***

*(This is a easy to prepare, and very tasty, alternative to bottled dressings. Increase or decrease the amount of blue cheese to suit your taste.)*

#### *Ingredients:*

*celery, cut into sticks*

*1 cup mayonnaise*

*½ cup sour cream*

*2 tablespoons minced onion*

*2 tablespoons distilled white vinegar*

*4 ounces crumbled blue cheese*

- Combine all the ingredients in a bowl and mix until well blended. Cover and refrigerate for a couple of hours.

*Best wishes, Gail.*

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