

# BUFFALO CHICKEN WINGS

Yields 6 (portion size: six each)

**HOUSHMAND'S  
HAZARDOUS  
HOT SAUCE**

## INGREDIENTS

### AMOUNT ITEM

1 cup	All purpose flour
1 tsp.	Kosher salt
1 tsp.	Ground black pepper
5 lb.	Raw chicken wings
¼ cup	Canola oil

### SAUCE

1 ½ cup	Hot Sauce (your choice)
1 ¼ cup	Houshmand's Hazardous Hot Sauce

### SERVE WITH

24	Celery sticks
24	Carrot sticks
12 oz.	Blue cheese salad dressing

## PREPARATION

1. Mix flour with salt and pepper. Toss wings in mixture and shake off excess.
2. Heat oil in high-sided pan until hot but not smoking.
3. Fry wings until crispy, fully cooked and at an internal temperature of 165° F.
4. Mix hot sauces together. Toss wings in sauce to coat.
5. Serve wings with celery and carrot sticks and blue cheese dressing.