

RETRO RECIPE



1970s – Buffalo Chicken Wins with Blue Cheese Dressing

4 – 6 servings

Wings:

20 – 25 chicken wings
Vegetable oil for deep frying
¼ cup (1/2 stick) butter or margarine
½ - 1 (2-ounce) bottle Louisiana hot sauce
Celery sticks

Halve wings at the “elbow” and discard tips. Do not dredge, crumb or batter wings. Deep-fry in 2 ½ - 3 inches of oil at 375° until crisp and golden brown on all sides, 8 – 10 minutes. Melt butter in small saucepan and blend in ½ - 1 bottle hot sauce, depending on how “hot” you want the sauce to be. Place wings in large bowl; pour hot butter sauce over them and mix well. Arrange on deep platter and serve warm with celery sticks, blue cheese dressing for dipping, and lots of napkins.

Blue cheese Dressing:

2 Tb. minced yellow onion
1 clove garlic, peeled and minced
¼ cup parsley
1 cup mayonnaise
½ cup sour cream
1 Tb. fresh lemon juice
1 Tb. white vinegar
¼ - 1/3 cup crumbled blue cheese
Salt to taste
Black pepper to taste
Ground cayenne (red) pepper to taste

Mix all ingredients. Cover and chill one hour or longer.

FLOUR