

Chicken Wings

(Recipe courtesy of JJ Parsons)

I personally thaw out my wings before I cook them. I do this for two reasons: they cook faster and the grease doesn't boil over as much because there is less Water on the Chicken pieces.

1 Bag of Chicken Wings

¾ bottle of cooking oil (vegetable, safflower, whatever)

Full bottle (12 to 14 oz) of Either Frank's Red Hot or Crystal Hot Sauce.

1 pat of Butter (a thick slice)

1 tsp of Salt

1 tsp of Black Pepper

Extra-Hot Optional: 1 Tbsp of Jalapeno juice (easiest way to get this is to buy a bottle of sliced jalapenos).

In a 2 quart sauce pan pour the hot sauce, add the Butter, the Salt the Pepper and the jalapeno sauce and cook over medium heat for about 10 minutes, This simmer will allow some of the excess Water to boil off giving you a thicker sauce which adheres to the Chicken better.

In a Fry GranDaddy, a pressurized deep fryer (the best method by far) or a really large pan over maximum heat, bring your oil to hot. If you have a LARGE fryer place about half the bag of Chicken pieces in the oil or as much as you can reasonably fit (if your fryer is small then do about 5 pieces at a time). I recommend you cover the fryer (to reduce hot grease flying about but leave a vent hole for the steam.

* ** Please cook the Chicken thoroughly. If you have a pressurized deep fryer please consult your manual for cooking times. For un-pressurized frying, you want the Chicken to be dark brown and floating before you remove a cook time of 7 to 10 minutes should be sufficient.

By the time the first batch of Chicken wings are done the sauce should be about ready, reduce the heat on the sauce to low and add the Chicken wings to the sauce. Ensure all the pieces are thoroughly covered with the sauce. Leave the wings in the sauce while the second batch of wings is cooking.

When the second batch of wings is done, remove the first batch from the sauce and place in an oven safe pan or microwave safe bowl. Add the second batch of wings to the sauce and let cook on low for about 5 to 7 minutes. Repeat the process until all the Chicken has been cooked and sauced.

If necessary, either place the completed wings in the oven on 350 degrees for 10 minutes or cover the microwave safe bowl (to prevent sauce splatter) with the Chicken and microwave on high for about 3 minutes to ensure all the Chicken is hot.