


Your Name	Douglas Bryce	
Recipe Name	Buffalo Turkey Wings	
Category (select one)	Poultry	
<b>List of Ingredients and Quantity</b> 4-1/2 lbs turkey wings 3/4 cup all-purpose flour 1/2 tsp salt 1 tsp cayenne pepper vegetable oil as needed 1/3 cup unsalted butter, melted 2 Tbs distilled white vinegar 2 Tbs hot red pepper sauce 18 celery sticks blue cheese dressing as needed		
<b>Instructions</b> 1-Cut off wing tips and reserve for another use. Cut remaining wings into 2 pieces at joint. 2-Combine flour, salt and cayenne pepper on a plate. Dust wings in flour mixture, shaking off excess. 3-Heat 1-1/2 inches of oil in a large heavy skillet over medium heat. Add wings in a single layer and fry for 10 minutes, turning once, until browned. Drain on paper towels. Repeat with remaining wings. 4-Combine butter, vinegar and hot pepper sauce in a small bowl. Place wings in a large baking pan; drizzle sauce over wings. 5-Bake wings in a 375 degree F. oven for 1 hour, turning once and basting occasionally with sauce, until wings are browned. 6-Serve with celery sticks and blue cheese dressing.		
<b>Comments or Tips</b> Servings: 6		