

Buffalo Chicken Wings

Source: ??? Long ago at Interlochen

Ingredients

- 20 - 25 chicken wings
- vegetable oil
- ¼ cup butter
- 2½ oz Louisiana hot sauce, or to taste
- celery sticks
- 2 tbsps chopped onion
- 1 clove garlic, minced
- ¼ cup chopped fresh parsley
- 1 cup mayonnaise
- ½ cup sour cream
- 1 tbsp lemon juice
- 1 tbsp white vinegar
- ¼ cup crumbled bleu cheese
- salt, pepper, cayenne, to taste

Method

1. Cut wings in half. Remove tips. Deep-fry wings, half at a time, or broil all at once, until crisp and golden. Do not use batter or crumbs. Drain wings well.
2. Melt butter. Add hot sauce; blend well.
3. Place wings in large container with a cover. Pour sauce over wings; mix well. Serve warm, with celery and Bleu Cheese Dressing.

Bleu Cheese Dressing

Combine all ingredients. Chill an hour or longer.

Dip wings and celery sticks into the dressing as desired.