



# SPEAKEASY DUCK WINGS

For the executive game, we like to go a little extra, and make some food that makes players feel like they hit the jackpot, even if they're losing their shirt at the table. We're huge fans of working with duck, it's a luxurious, fatty protein that is easy to play with, and can be crispy, juicy and compliments so many flavors, including bourbon, which is featured in our cocktail. They'll also lose their minds when we start slingin' these duck wings – fatty, crispy and just plain delicious, with a sweet garlic cajun sauce with just enough heat to bring out all the other flavors. We want to have some foods that people can eat with their hands, and have a little salt that can make them want to drink a bit more too, take more risks. This recipe is named for where we had our Executive Game, a great Speakeasy we love, the Fitz in downtown Syracuse. The type of place and the type of food that makes you feel like an outlaw – sometimes it feels good to be a little bad.

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**Yield:** 12 wings

## Ingredients

- 1 dozen duck wings, patted dry with a paper towel and left out to get to room temperature
- ½ cup of blue cheese (store bought is fine, we like to make our own, ingredients/directions below)
- 4 cups vegetable or canola oil for frying
- 2 crushed garlic cloves
- 1 teaspoon apple cider vinegar
- 1 tablespoon granulated garlic
- 1 tablespoon Worcestershire sauce
- ¼ cup melted salted butter
- ¼ cup hot sauce
- ¼ cup honey
- 1 tablespoon cajun seasoning
- Celery for serving
- Chopped green onion for garnish
- 1 tablespoon of water and cornstarch, mixed up as a slurry, to thicken your sauce if you need it

## Directions

- Set your wings aside so they get to room temperature
- Lightly toss the wings, pre-cooked, in the garlic powder
- In a medium saucepan over medium heat, saute the garlic until fragrant in the butter
- Add in the hot sauce, butter, honey, cajun seasoning, vinegar and Worcestershire
- Heat up over medium heat, constantly stirring so it bubbles on the side, but don't let it boil
- As the sauce heats up, it should thicken. If you want it thicker, slowly add in your cornstarch/water slurry
- Heat up your oil to 350 degrees, and fry the rubbed wings for 5-7 minutes until golden brown
- In a large mixing bowl, add in your sauce until it evenly coats the wings but doesn't drown them
- Lay 'em on a plate, sprinkle with green onions, and serve with bleu cheese and celery

## Ingredients for Chunky Blue Cheese Dressing

- 10 ounces (or 1 ¾ cup) of blue cheese crumbles
- 1 cup Mayo (Mason says to use Duke's, so that's what we used here)
- ½ cup Sour cream
- ¼ cup Buttermilk
- 1 tablespoon fresh lemon juice
- 1 tablespoon poppy seeds
- 1 ½ teaspoon hot sauce (like a tabasco)
- 1 ½ teaspoon garlic powder
- 1 ¼ teaspoon onion powder
- 1 teaspoon freshly ground black pepper
- ½ teaspoon celery salt
- ½ teaspoon celery seed
- Kosher salt to taste

## Directions for Chunky Blue Cheese Dressing

- In a large glass mixing bowl, mix everything together
- Take a taste, and if you need to add more salt or lemon juice, go for it
- (This will stay in your fridge for a week)