



Red, White & Blue Wings

Yields: 2-3 servings

Total time: 30 minutes

A tailgate staple and one of the iconic foods from the 716 - the chicken wing. When done right, they really can't be beat, like a team on a hot streak. This recipe takes that All American classic from an All-American City, and we drape American (and Bills) colors all over these beauties to give you that great wing taste, and just make it look pretty, like a perfect deep ball. Whether it's a tight spiral in the parking lot or on the 20-yard line during a game winning drive, some things just feel right and go together. Dressin' up for the game can make or break your experience at the tailgate, and the same can be said for the chicken wing itself. We perfected it to give you the best experience possible, baby. We also included a great homemade blue cheese we got from Mason Hereford, the owner of one of our favorite restaurants on Earth, Turkey and the Wolf.

Ingredients

- 1 dozen (roughly 1 lb) of chicken wings, separated into drums and flats, flapper end discarded
- Canola or peanut oil (we love peanut, but used canola just in case some people had some allergies)
- Cherry sweet chili sauce (ingredients and directions below)
- Blueberry hot sauce (ingredients and directions below)
- 10 oz blue cheese crumbles
- Chunky blue cheese dressing for dipping if you wish (ingredient and directions below)
- Table salt to taste
- Diced chives for garnish

Ingredients for Cherry Sweet Chili Sauce

- ½ C Thai sweet chili sauce
- 1 full jar of maraschino cherries, run through a food processor
- 1 Tbsp dark honey
- 1 tsp sesame oil
- 1 tsp red pepper flakes
- 1 tsp black pepper
- 2 Tbsp minced garlic in oil
- 1 tsp soy sauce
- ⅓ C water (add more as needed)
- ¼ tsp chili garlic sauce
- If sauce needs thickening, add in 1 Tbsp cornstarch/1 Tbsp water, mixed into a slurry, added as needed

Directions for Cherry Sweet Chili Sauce



- Combine all ingredients in a small pan over medium heat until evenly mixed
- Keep heating and stirring until it thickens
- Add slurry, one combined Tbsp at a time as needed, to desired wing-sauce consistency (so it sticks to a wooden spoon)

Ingredients for Blueberry Hot Sauce

- 2 C ground up blueberries, juice included (can be taken from frozen)
- 2 tsp of a green hot sauce
- ½ C maple syrup
- ½ C bourbon
- 1 C water, plus 2 Tbsp
- 1 tsp chipotle chili powder
- ½ tsp flake salt
- 1 Tbsp cornstarch and 1 Tbsp water, mixed together as a slurry
- 2 Tbsp unsalted butter

Directions for Blueberry Hot Sauce

- Add all ingredients (blueberries, maple, bourbon, hot sauce, chili powder and salt) into a medium pan, heat over medium heat, stirring constantly
- After it is blended evenly, keep stirring for another 1-2 minutes
- Add in the slurry if need to thicken
- Last step, add in the butter and keep stirring until it melts

Ingredients for Chunky Blue Cheese Dressing

- 10 oz (or 1 ¼ C) of blue cheese crumbles
- 1 C mayo (Mason says to use Duke's, so that's what we used here)
- ½ C Sour cream
- ¼ C Buttermilk
- 1 Tbsp fresh lemon juice
- 1 Tbsp poppy seeds
- 1 ½ teaspoon hot sauce (like a tabasco)
- 1 ½ tsp garlic powder
- 1 ¼ tsp onion powder
- 1 tsp freshly ground black pepper
- ½ tsp celery salt
- ½ tsp 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)

Directions

- Preheat the oil to 350°F
- Gently lower the wings and fry for 7-8 minutes until golden brown and crispy
- Remove from oil, lightly salt
- In a large metal mixing bowl, mix them with the cherry chili sauce
- Lay them onto your serving tray
- Sprinkle the wings with the blue cheese crumbles
- Take your blueberry hot sauce and drizzle across the wings in a zig zag pattern
- If need more bleu cheese, dip away
- Grab a wing and fly away