

Buffalo Wings

10-inch skillet
large saucepan

It started in the 1960's in the Anchor Bar in Buffalo New York. Using wings as an appetizer instead of for stock. It has become a national food group with restaurants all over the country springing up just to serve their versions.

Serves about 4

1/2 cup	chili sauce
1/2 cup	ketchup
1/2 cup	red wine vinegar
1/4 cup	hot sauce
1/2 medium	onion, finely chopped
1tbsp	brown sugar
1/2 tbsp	Worcestershire sauce
1 clove	garlic
1/4 tsp	red pepper crushed
1/4 tsp	sea salt
1/4 tsp	black pepper
1/4 tsp	cumin
1/4 tsp	cayenne
24 each	chicken wings
1/3 cup	canola oil

1. In a large saucepan on medium heat, cook chili sauce, ketchup, red wine vinegar, hot sauce, onion, brown sugar, worcestershire sauce, garlic, red pepper, sea salt, black pepper, cumin and cayenne, bring to a low boil, cook for about 15 minutes.
2. In a large bowl, coat the chicken wings with oil. Grill on medium heat. After about 5 minutes, coats both sides of the wings with the sauce. Cook until completely done. The chicken should take a total of 10 to 14 minutes.
3. Serve hot and you can use the remaining sauce as a dipping sauce if you dare!