

## Tailgate Buffalo Wings

24 (or more) chicken wings  
Oil for frying  
¼ cup butter  
¾ cup Hot Sauce  
2 tablespoons White wine vinegar  
4 - 6 celery stalks, trimmed to 3-inch lengths  
Bleu cheese dressing (creamy style)

Cut the wings at the joints, reserving the tips for another use. Deep-fry the wings in hot oil (not smoking) for five minutes. Drain. Cool and store in an airtight container

Heat the butter and hot sauce in a sauté pan, stirring to blend. Set aside.

Grill wings over medium high heat for 8 to 10 minutes. Place them in a bowl.

Stir in the hot wing sauce until well coated. Serve with celery sticks and bleu cheese dressing.

Serves 4