

Bad Bernie's BBQ Wings

Amount	Measure	Ingredient - Preparation Method
2 1/2	pounds	wings
2/3	cup	ketchup
1/2	cup	white vinegar
1/2	cup	water
1	tablespoon	sugar
2	tablespoons	dijon mustard
2	tablespoons	butter
1	teaspoon	salt
2	tablespoons	worcestershire sauce
2	tablespoons	Durkee Red Hot Sauce
		vegetable oil for frying

Mix sauce ingredients in a large saucepan and bring to a boil. Reduce heat slightly and simmer for 20 minutes.

Heat oil in a large frying pan to 370. Deep fry wings, a few at a time until nicely browned and cooked through, about 10-15 minutes.

Transfer to paper towel lined plate to drain, then place wings in bbq sauce.

Toss, transfer and serve.