

Red-Hot BBQ Wings

Amount	Measure	Ingredient - Preparation Method
2	pounds	wings
1/4	cup	butter
5	tablespoons	Durkee Red Hot Sauce
2	tablespoons	red wine vinegar
1/4	teaspoon	garlic powder
1	tablespoon	BBQ sauce

Slowly melt butter in a large saucepan. Add Durkee sauce, vinegar, garlic powder and bbq sauce. Remove from heat.

Heat oil in large frying pan to about 370. Deep fry wings, a few at a time until nicely browned and crisp, about 10 to 15 minutes. Remove to a paper-towel lined plate to drain.

Reheat sauce and add wings to saucepan. Toss to coat and transfer to platter.