

World's Best Buffalo Wings

| Amount | Measure | Ingredient - Preparation Method |
|--------|------------|---------------------------------------|
| | | sauce |
| 1 | cup | butter |
| 15 | cloves | garlic - finely chopped |
| 1/4 | cup | red bell pepper - finely chopped |
| 6 | | chilies - finely chopped |
| 23 | ounces | Frank's Red Hot |
| 1 | teaspoon | celery salt |
| 1 | dash | Cholula Hot Sauce |
| 1 | tablespoon | honey mustard |
| | | chicken wings |
| 32 | ounces | vegetable oil |
| 3 | dozen | chicken wings - rinsed and patted dry |

Melt butter in a large saucepan over medium heat. Add garlic and saute until fragrant, 3-4 minutes. Add bell peppers and chilies and saute 5 minutes. Pour in Frank's Red Hot and bring to a simmer. Add celery salt and Cholula and let simmer, stirring occasionally, 15 minutes more. Add honey mustard and let simmer, stirring occasionally, until sauce reduces by about 10%, 15 minutes more. Set aside.

Heat oil to 375. Fry for 8-10 minutes. Remove and transfer to a paper towel lined plate.

Add wings to sauce and toss to coat.

Yield: "3 dozen"