

Ken's Hot Wings

3 pounds chicken wings and/or legs

1-1/2 cups hot Sauce (*Franks or Homemade-I prefer homemade*)

1 tablespoon Cajun spice

1 tablespoon cayenne pepper

3/4 tablespoon garlic powder

Oil, for frying

Combine hot sauce, and Cajun spice, pepper and garlic powder. Mix well and cover wings. Cover and let sit in the refrigerator for 24 hours. Fry wings in hot oil until crispy or fry on grill (*my preference*). Serve with dipping sauces.

Buffalo sauce:

8 tablespoons softened butter

8 tablespoons hot sauce (*Franks or Homemade*)

1/4 cup crushed jalapeno peppers

1/4 cup crushed onions

Combine butter, crushed peppers, onions and hot sauce. Whisk until blended.

Thai Dipping Sauce:

1 cup Sweet Chili Sauce (available at Asian Markets or in Asian aisle of supermarket)

1 tablespoon soy sauce

Mix chili and soy sauce until well blended.