



Fredericksburg Farms

Country Goodness, Gourmet Taste

www.fredericksburgfarms.com 830-997-0960

Blazing Saddles Hot Wings

This is Super Bowl food right here! When all the Cowboy fans gather (whether the Cowboys are in it or not) to watch the game, there had better be plenty of tasty munchies – the spicier the better. If you like ‘em hot, then these have your name all over them!

To serve 8 to 10 as finger food.

4 pounds chicken wings, cut into two pieces, wing tips discarded or saved
for making chicken stock

Canola oil for deep-frying, heated to 350 degrees

3 sticks butter

1 jar **Fredericksburg Farms Caliente Salsa**

Preheat oven to 350 degrees. Fry the bare wings in the hot canola oil for about 5 minutes, or until they begin to brown slightly. Drain on a wire rack set over a baking sheet. Combine the butter and salsa in a heavy-bottomed 2-quart saucepan over medium heat. Cook, stirring often, until butter is melted and mixture is blended. Place the wings in a single layer in a baking dish. Pour the butter mixture over them and bake in preheat oven until the skin is browned and somewhat crispy, about 20 to 25 minutes. Stir 2 or 3 times to keep the wings coated with the sauce. Transfer wings to a serving platter and drizzle the pan drippings over them. Serve hot.