

## Featuring Tennessee Gourmet® Products

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### Savory Chicken Wings

3 pounds chicken wings, cut at joint, washed and dried	½ cup hot sauce (recommend: Louisiana Original Hot Sauce)
2 Tbsp. Tennessee Gourmet® Savory Pork Rub	2 Tbsp. light brown sugar
2 tsp. Kosher Salt	1 Tbsp. apple cider vinegar
Peanut oil, for frying	½ tsp. Worcestershire sauce
4 Tbsp. salted butter	Carrot and Celery Sticks, for serving
1 garlic clove, minced	Blue Cheese dressing, for dipping

Mix Savory and salt together in a small bowl and divide into two equal portions. Sprinkle the first portion over the chicken wings. Allow them to rest for at least 30 minutes.

Preheat deep-fryer with peanut oil to 350° F.

Fry wings, in batches, until cooked through, golden brown and crisp. About 8 to 10 minutes per batch. Cooking time will vary depending on the deep fryer.

While wings are frying, melt butter in a small saucepan over medium-low heat with the garlic. Transfer to a large bowl and whisk in the hot sauce, brown sugar, vinegar, and Worcestershire sauce until combined.

Remove wings from fryer and drain on a paper towel lined sheet tray. Immediately sprinkle with the remaining rub and salt mixture.

Add fried wings to the large bowl of sauce and toss until wings are evenly coated. Immediately serve wings with the blue cheese dipping sauce, celery and carrot sticks.