

## BUFFALO WINGS SAUCE

1. 1 stick melted butter
2. 1/2 c. red hot sauce
3. 2 tbsp. concentrated lemon juice
4. 2 tbsp. Worcestershire sauce

### Instructions

1. Split 15 chicken wings at joint, discard tips. Makes 30 wings.
2. Deep fry wings.
3. Pat grease off.
4. Put wings in container with sauce.
5. Shake and serve.
6. OR put wings in container with sauce,
7. Put on cookie sheet in single layer and
8. Bake at 425 degrees for 1 hour.
9. Serve with real blue cheese and lots of celery sticks.
10. To make sauce hotter add Tabasco to own personal taste.