

Original Buffalo Wings, Anchor Bar, Buffalo, NY 1964 (Source: LIVE! with Regis and Kathy Lee, Jan. 27, 1993)

Quick Method

Ingredients

- 2 pounds disjointed chicken wings (the 2 piece wing, not the 3 piece wing)
- 1 gallon vegetable oil
- Hot Sauces
 - Medium sauce
 - 1/4 pound margarine (or butter) melted
 - 1/8 teaspoon garlic powder
 - 8 ounces cayenne pepper sauce
 - To blend, mix in a bowl
 - Hot sauce
 - 1/4 pound margarine (or butter) melted
 - 1/8 teaspoon garlic powder
 - 16 ounces cayenne pepper sauce
 - To blend, mix in a bowl
 - Super-Hot sauce
 - 1 teaspoon cayenne pepper powder
 - 1 cup diced jalapeno peppers
 - 8 ounces cayenne pepper sauce
 - To blend, put in a blender and puree 20 seconds
- Bleu Cheese Sauce
 - 1 teaspoon cayenne pepper powder
 - 4 ounces crumbly blue cheese
 - 4 ounces sour cream
 - 4 ounces mayonnaise
 - 1/8 ounce garlic powder
 - 1/8 tsp onion powder
 - Blend and put in the refrigerator to setup

Equipment

- 1 large kettle to coat the wings
- 1 deep fat fryer

Method

- Deep fry wings in oil for about 20 minutes at 375 degrees
- Make sure the wings don't stick together
- After cooking, put the wings in a pot.
- Add the hot sauce of choice
- Put the lid on the pot and shake the pot to coat the wings
- Use the Bleu Cheese Sauce for dipping the wings if desired

Crock pot (slow cooker) method

Ingredients

- 10 pounds frozen Tyson chicken wings
- 1/2 pound butter (2, 1/4 pound sticks)
- 96 ounces (8, 12 ounce bottles) Crystal Louisiana's Pure Hot Sauce
- 2 teaspoons garlic powder
- Crisco pure vegetable cooking oil

Equipment

- 2 regular crock pots (slow cookers)
- 1 deep fat fryer

Method

- Add oil to deep fat fryer. Enough to fry 15 wings at a time. Heat oil to 375 degrees.
- Melt 1 stick of butter in each crock pot. The crock pot is set to a high setting.
- After butter melts, add 4, 12 ounce bottles of Crystal Louisiana's Pure Hot Sauce to each crock pot.
- Add 1 teaspoon garlic powder to each crock pot. Stir the mixture. Cover.
- After the deep fat fryer reaches 375 degrees, deep fat fry for 20 minutes 15 wings.
- After deep fat frying for 20 minutes, add wings to a crock pot. Divide the wings equally between the 2 crock pots. Approximately 6 batches of wings are deep fried. Approximately 45 wings per crock pot is a general rule.
- Let the wings slow cook in the crock pot on high heat approximately 1 hour, and then low heat after that (until gone :o)