

## Hooter's™ Hot Wings (Copy Cat)

4 - 5 lbs. chicken wings

1 cup flour

2 tsp. Johnny's seasoning salt

1/2 tsp. cayenne pepper

Oil for deep frying (peanut, canola, vegetable)

1/2 cup butter

1/2 cup Franks Red Hot Sauce

Blue cheese or ranch dressing

Carrot and celery sticks

Cut wings (separate at the joints, freeze tips for making stock later). Mix flour and seasoning salt. Coat wings in seasoned flour. Place on a plate and cover. Refrigerate for 1 hour. Reserve the leftover flour for later.

In a large Dutch oven or deep fryer, heat oil to 375F. In a small saucepan over low heat melt the butter and add the hot sauce. Keep warm. Deep fry the chicken, several pieces at time (amount depends on your size of fryer/pan--make sure there is enough of space between the wings so they don't touch).

Fry until golden brown, about 12 minutes. Drain on a wire rack. Place the wings in a large bowl, pour sauce over them, cover and toss to coat wings. Remove with a slotted spoon or tongs. Serve with blue cheese or ranch dressing, carrot sticks and celery sticks.