

# Buttery Buffalo Chicken Wings with Blue Cheese Dip



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Serves: 10-12



Prep & Cook Time: 20 minutes

## Ingredients

### Buttery Buffalo Sauce:

4 tbsp (60g) unsalted butter, cold  
1/2 cup (125ml) hot sauce, cayenne-vinegar based  
1 tbsp honey

### Blue Cheese Dipping Sauce:

1/2 cup (125 ml) crumbled blue cheese  
1/2 cup (125 ml) sour cream  
1/4 cup (60 ml) mayonnaise  
1 clove garlic, minced  
2 tbsp (30 ml) milk, 2%  
2 tbsp (30ml) lemon juice  
Salt & pepper, to taste

### Assembly:

2 kg Reuven Fully Cooked Plain Steamed Chicken Wings  
(Product Code 35001 or 35002)

## Preparation Instructions

**Buttery Buffalo Sauce:** In a sauce pan over medium heat combine hot sauce and honey, bring to a simmer. Slowly whisk in 1 tbsp of cold butter until fully melted and incorporated. Set aside, keep warm or reheat prior to using.

**Blue Cheese Dipping Sauce:** In a bowl whisk together blue cheese and sour cream until preferred consistency is achieved. Blend in the rest of the ingredients, season with salt and pepper and set aside.

**Assembly:** Prepare Plain Steamed Chicken Wings according to package directions. Add prepared wings to Buttery Buffalo sauce immediately and toss. Serve with blue cheese dipping sauce, celery and carrots.

