

Nashville Hot Dusted Chicken Wings



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Serves: 10-12



Prep & Cook Time: 18 minutes

Ingredients

Nashville Hot Sauce:

- 1/4 cup (60 ml) vegetable oil
- 1/2 cup (125 ml) unsalted clarified butter
- 5 tbsp (75 ml) cayenne pepper more or less to taste
- 1/4 cup (60 ml) brown sugar
- 4 tsp (20 ml) kosher salt
- 4 tsp (20 ml) black pepper
- 2 tbsp (30 ml) smoked paprika
- 4 tsp (20 ml) garlic powder

Assembly:

- 2 kg Reuven Fully Cooked Dusted Chicken Wings (Product Code 36202)
- 1 cup (250 ml) bread & butter pickle slices
- 4 slices, white bread, sliced in half



Preparation Instructions

Nashville Hot Sauce: In a large saucepan combine clarified butter and all dried spices, stir over low heat until dissolved and keep warm.

Assembly: Prepare Dusted Chicken Wings according to package directions. Add prepared wings to Nashville Hot sauce immediately and toss. Serve on top of sliced bread, garnished with bread and butter pickles.