

# *The Original Boz Wings*

## Coating Ingredients:

1 cup flour  
1 tablespoon corn starch  
1 teaspoon baking powder  
1 teaspoon salt  
1 teaspoon pepper  
1 teaspoon paprika  
18 thawed chicken wings

## Creamy Blue Cheese Dressing:

½ cup sour cream  
½ cup mayo  
1 tablespoon lemon juice  
½ teaspoon garlic powder  
½ teaspoon onion powder  
½ teaspoon paprika  
½ teaspoon pepper (cayenne if preferred)  
1 teaspoon Worcestershire  
4 ounces blue cheese crumbles

## Other Ingredients:

1 cup Frank's RedHot®  
1 or more teaspoons of cayenne pepper

1. Pat wings dry
2. Mix coating ingredients into a bowl
3. Coat the wings. I put one wing in the bowl and push down on each side to firmly affix the coating
4. Put wings on a plate in your fridge for at least 30 minutes
5. Put wings in deep fryer for about 12 minutes, until the chicken is cooked and the wings are crispy
6. Put wings in big bowl. Pour Frank's RedHot® over the top and sprinkle with cayenne pepper. Toss in the bowl to coat, and then use tongs to move to a plate.
7. Serve with ranch dressing or a creamy blue cheese dressing (mix all dressing ingredients in a bowl)
  - a. This dressing is also a great seasoned sour cream dip (minus the blue cheese crumbles) for french fry dipping

