



## Menu du Jour

05 Feb 06

Killer Wings  
(Serves two)

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### Killer Wings

*These wings can be made milder or hotter by adjusting the sauce ingredients. As written, this recipe makes wings that are moderately hot... probably too hot for those not familiar with spicy food. Be sure to carefully wash and sanitize cutting boards and knives after preparing the wings.*

3 pounds chicken wings, tips removed  
1/2 gallon vegetable oil  
3/4 cup Cajun seasoning  
1/2 package Shake 'n Bake seasoning mix  
1/2 cup Agent Orange Habanero Sauce (or your favorite habanero sauce)  
1 cup Frank's Red Hot Cayenne Pepper Sauce  
1 tablespoon white vinegar  
1/2 cup butter, melted  
Blue cheese dressing (recipe follows)  
Celery sticks

Cut the chicken wings in half separating the drumette from the double-bone section. Place one half of the wing sections in a gallon-size resealable food-grade bag. Add one half of the Cajun seasoning and one half of the Shake 'n Bake seasoning mix. Toss well to coat the wings. Remove the seasoned wings to a baking sheet and repeat with remaining wings.

Prepare the sauce: In a medium saucepan, melt the butter over medium heat. Add the Agent Orange Sauce, Frank's hot sauce, and vinegar. Stir well to combine. Simmer for 5 minutes.

Place a 6 1/2-quart stockpot on the stovetop. Add the oil and slowly bring the oil to 375 degrees F. over medium heat. Do not leave the oil unattended and be sure to have a lid nearby in case the oil ignites.

Deep fry 6 to 8 chicken pieces at a time for about 8 minutes (or until they float). Remove from the oil and drain on a wire rack. Repeat with remaining wing sections until all the pieces are cooked. Place the drained wings in a large mixing bowl and pour one half of the sauce into the bowl. Toss to coat the chicken pieces.

Preheat the oven to 400 degrees F.

Place the wing sections on a baking sheet and bake for about 5 minutes.

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## Cajun Seasoning

*This seasoning blend will keep stored in an airtight container about one month. It may also be used to season baked potatoes, vegetables, and a variety of meats.*

- 5 tablespoons sweet paprika
- ¼ cup coarse kosher salt
- ¼ cup granulated garlic
- 2 tablespoons dried oregano
- 2 tablespoons dried thyme
- 2 tablespoons onion powder
- 2 tablespoons cracked black pepper
- 2 tablespoons ground cayenne pepper
- 2 tablespoons dried parsley

Combine ingredients in a medium mixing bowl.

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## Blue cheese dressing

- 1 cup good quality mayonnaise
- 2 tablespoons minced onion
- 1 tablespoon minced garlic
- ¼ cup chopped fresh flat leaf parsley
- ½ cup sour cream
- 1 tablespoon fresh lemon juice
- 1 tablespoon white vinegar
- ¼ cup crumbled blue cheese
- Coarse kosher salt and white pepper to taste

In a small mixing bowl, combine mayonnaise, onion, garlic, parsley, sour cream, lemon juice, vinegar, and blue cheese. Season with salt and pepper to taste. Cover, and refrigerate for at least 1 hour before serving.

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**Cooking & Presentation**



**Wings Deep-Frying On Stovetop**



**Deep-Fried Wing Sections, Ready For Sauce**



**Ready For Eating!**