

TIM FARMER'S COUNTRY KITCHEN

RANCH WINGS W/ HONEY MUSTARD

Chicken wings
Buttermilk
Ranch seasoning mix
Cayenne pepper
Black pepper
Frying oil

325-340 degrees 5-8 Minutes

Soak chicken wings in buttermilk for 1-2 hours. Remove and coat in ranch dressing and cayenne pepper and fry in oil (325-340 degrees) until golden brown. Remove and drain on paper towel. Place on baking sheet and place in oven on 200 degrees to keep warm until serving.

SAUCE

1 tablespoon Sweet and spicy mustard
1 tablespoon dijon mustard
1 tablespoon honey
Splash red wine vinegar

Mix together over low/medium heat until well combined and heated throughout. Brush on wings on all sides and serve.

