

**House-Autry Mills Wings Challenge**  
**Friday, October 13, 2017**

Second Place: Paula Edwards, Wilson

**Sweet Smoky Chicken Wings**

1 ½ lbs. chicken wings

**Buttermilk Brine**

2 cups buttermilk  
2 Tbsp. kosher salt  
2 Tbsp. brown sugar  
½ tsp. black pepper

Chill wings in brine for 24 hours.

1 packet House-Autry original crunchy recipe  
1 packet House-Autry Texas Pete

Thin brine with 1 cup of water. Bread first in Texas Pete mix. Dip in brine and lightly bread in Original crunchy recipe.

Fry wings in frying oil at 325 degrees for 10 to 12 minutes.

1 10oz. jar apple jelly  
½ cup water  
2 tsp. liquid smoke  
¼ tsp. salt  
2 Tbsp. butter  
1 Tbsp. cornstarch plus 1/8 cup water

Mix jelly and water on low temperature till dissolved. Add liquid smoke, cornstarch, and salt. Heat until thickened. Gently mix in butter till dissolved. Toss over wings.