

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

Third Place: Pamela Cash, Youngsville

“Just Right Wings”

18 wings
1 box House-Autry Texas Pete wing mix
1 cup Texas Pete sauce
1 cup butter
1/3 cup molasses
24 oz. peanut oil
5 sage leaves
Salt and pepper
1.5 cup buttermilk

Mix butter and sage (grind with hands) melt together, then blend in molasses and hot sauce.
Cut wings in to 3 sections. Clean wings in water. Rinse well.
Salt and pepper wings. Dip in buttermilk. Shake in House-Autry Texas Pete wing mix. Fry in skillet until skin is crispy and firm. Do not drain.
Dip in butter molasses mix and enjoy!
Suggestions: Serve with Hawaiian Rolls, celery, and blue cheese.