**Chicken Wings**

**Ingredients:**

2 wing drumettes per person

2 wing flats per person

1 cup flour

Pinch salt and pepper

6 cups oil for frying

**Buffalo Sauce:**

½ cup hot sauce

½ tsp. garlic powder

2 oz. cup cold butter, cubed

Pinch salt and pepper

**Teriyaki Sauce:**

½ cup soy sauce

1/3 cup brown sugar

1 clove garlic, minced

¼ tsp. ground ginger

2 Tbsp. honey

2 tsp. corn starch

2 tsp. water

**INSTRUCTIONS**

1. Heat a pot of oil up to 375º. Use a candy thermometer to make sure the temperature is correct.
2. Mix the salt and pepper into the flour
3. Toss the wings in the flour. Put in the hot oil and cook until they are done; about 5-8 minutes.
4. Toss the wings in the sauce of your choice
5. Enjoy.

**Buffalo Sauce:**

1. In a small pot, bring the hot sauce and garlic powder to a simmer.
2. Turn the heat off and slide off of the burner.
3. Whisk a few of the pieces of butter in until they are fully melted.
4. Repeat until all of the butter is incorporated.
5. Adjust seasoning to taste with salt and pepper.

**Teriyaki:**

1. In a small pot, bring the soy sauce to a boil.
2. Add the brown sugar, garlic, ground ginger, and honey. Return the mixture to a boil.
3. In a small cup, mix together water and cornstarch.
4. Stir this mixture into the boiling sauce. The mixture should thicken right away.
5. Cook the sauce until it is as thick as you would like.