

Cajun Bayou Buffalo Wings

Ingredients:

3 lbs Chicken Wings and/or thighs
1 tsp Vegetable Oil
1 small Onion, minced
3 cloves of Garlic, minced
½ cup Chili Sauce
½ cup Cane Syrup
¼ cup Apple Cider Vinegar
1 tbsp Tabasco sauce
1 tbsp prepared Horseradish
1 tsp Liquid Smoke
1 tsp Chili powder
Cajun seasoning to taste

Directions:

Heat oil in large, heavy pot and cook onion and garlic for 5 minutes or until soft. Stir in chili sauce, cane syrup, vinegar, hot sauce, horseradish, liquid smoke and chili powder.

Over medium heat, cook for 5 minutes, until bubbly. Allow to cool.

Pour half of the sauce over chicken, to coat, and cover and refrigerate overnight. Drain sauce and discard, arrange wings on a baking sheet lined with heavy duty aluminum foil and bake in a preheated 400 degree oven for 10 minutes on each side.

Meanwhile, bring other half of sauce to a boil and boil for 1 minute.

Brush half of the remaining sauce over wings and continue baking for 10 more minutes.

Turn and brush with remaining sauce and bake for 10 more minutes or until no longer pink inside.

Serve with Smoky Blue Cheese Dip and cold beer.

Smoky Blue Cheese Dip

Ingredients:

½ cup Blue Cheese, crumbled
3 strips Smoked Bacon, cooked & crumbled
½ cup Mayonnaise
4 tbsp Buttermilk
1 tbsp Sour Cream
¼ cup Green Onions, chopped fine
1 tsp Apple Cider Vinegar
¼ tsp Cayenne Pepper
¼ tsp black Pepper
Salt & Tabasco to taste

Directions:

Mix everything together and chill for 1 hour.