

# Buffalo wings with blue cheese dip



One of you asked me what sauce the Spur uses for there Buffalo wings, well, i am not a big fan of franchise restaurants, yet i have tried their wings and sauce. Knorr makes a Ranch dressing now, simply blend some blue cheese crumbs into the sauce according to taste. That is a quick and easy way, for the rest, here is a complete recipe:

## Ingredients

For the dip:

1/2 cup sour cream

1/2 cup crumbled blue cheese

1/4 cup mayonnaise

1 small clove garlic, chopped

1 tablespoon milk or buttermilk

Juice of 1/2 lemon

Kosher salt and freshly ground pepper

For the wings:

Vegetable or peanut oil, for frying

1 cup all-purpose flour

1 tablespoon paprika

1.5 kg chicken wings, split at the joints, tips removed

1 1/2 cups of your favourite hot sauce

125 g unsalted butter

2 tablespoons honey

Make the dip: Pulse the sour cream, blue cheese, mayonnaise, garlic, milk and lemon juice in a food processor until combined but still chunky. Season with salt and pepper. Cover and refrigerate until ready to serve.

Make the wings: Heat vegetable oil in a large deep skillet over high heat. Set a rack on a rimmed baking sheet.

Mix the flour and paprika in a shallow dish. Dredge the wings in the flour mixture to coat, tapping off the excess. Fry the wings in batches, turning as needed, until cooked through and deep golden brown, about 15 minutes. Remove with tongs and transfer to the rack to drain.

Meanwhile, combine the hot sauce, butter and honey in a medium pot over medium heat until the butter melts. Continue to cook, stirring, until the sauce thickens slightly, about 10 minutes. Reserve one-quarter of the sauce for serving. Add the cooked wings to the pot and toss with the remaining sauce. Serve with the blue cheese dip and reserved sauce.