



## New Year's Eve Chicken Wings

**SERVINGS** 20  **PREP TIME** 30 min **COOK TIME** 45 min

### INGREDIENTS

- Cooking spray
- 2 quarts **La Fe Vegetable Oil** for frying
- 5 pounds chicken wings, separated at joints, tips discarded
- 1 cup hot wing sauce
- 1 pound **La Fe Frozen Carrots**, cut into sticks
- 6 ribs celery, cut into sticks
- 2 cups blue cheese salad dressing

### DIRECTIONS

1. Begin by preheating the oven to 375 degrees F (190 degrees C). Now, spray a baking sheet with cooking spray.
2. Next, heat the **La Fe Vegetable Oil** in a large pot or deep fryer to 375 degrees F (190 degrees C).
3. Now, rinse the wings in a colander and pat them dry. Toss the wings in the heated oil to deep-fry them in batches of 5 or 6 until they are partially cooked. This process should take roughly 10 minutes. Drain the fried wings on paper towels and let wings cool. Now, return wings to the hot oil and fry a second time until golden brown. The second frying process should take about 6 to 8 minutes per batch. Drain on paper towels.
4. After this, transfer wings to a large mixing bowl and toss with hot wing sauce to coat. Using tongs, transfer wings to prepared baking sheet in a single layer and then brush wings with any leftover wing sauce.
5. Finally, bake the wings in a preheated oven until the surface of the wings is nearly dry. This should take about 10-15 minutes. Serve on platters with carrot sticks, celery sticks, and blue cheese dressing.