

Black Swamp Hot Wings

- 1 ½ lb Chicken Wings (remove tips) or Wing-Dings
- ½ Tbsp. Butter (approximate)
- Black Swamp Gourmet™ Habanero Barbeque Sauce
- Non-stick frying pan large enough to hold chicken

Rinse chicken and pat dry with paper towels. Heat pan over medium high heat. Melt enough butter to cover the bottom of the pan. Fry chicken skin side down for 4-5 minutes. Turn chicken and fry for an additional 4-5 minutes on the other side. For lower fat remove the skin and fry an additional 2-3 minutes on that side. Make a tray out of foil on a broiler pan or a baking sheet. Arrange chicken on the foil and coat with Black Swamp Gourmet™ Habanero Barbeque Sauce. A squeeze bottle works very well for this. Broil on low for 3-4 minutes or until barbeque sauce is bubbly and caramelized. Repeat 2 or 3 more times.

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