

Sticky Buffalo Wings with Blue Cheese Dressing



Ingredients

For the Chicken

- 2 kg chicken wings and drumettes
- 1/3 cup baking powder
- 1 tsp salt
- 1 tsp garlic powder

For the Sauce

- 1/3 cup unsalted butter, melted
- 3/4 cup bottled hot sauce

For the Dressing

- 100g Danish blue cheese, softened
- 1/2 cup sour cream
- 1/4 cup mayonnaise
- 1 small clove garlic, finely chopped
- 2 tbsp milk
- 1/2 tsp salt
- Freshly ground black pepper

Directions

Step 1 – Place the wings and drumettes on a wire rack on a baking tray and allow them to dry in the fridge uncovered overnight.

Step 2 – Prepare your BBQ for indirect cooking over low heat (120°C to 150°C). If using a Weber Q BBQ, set up your BBQ with a convection tray and a trivet.

Step 3 – Place the wings and drumettes in a large ziplock bag along with the baking powder, salt and garlic powder and shake well to coat the chicken evenly.

Step 4 – Place the chicken pieces on a trivet and bake on a low heat for around 30 minutes. After 30 minutes increase the temperature of the BBQ to medium high heat (200°C) and cook for a further 40 minutes. The chicken is ready when the pieces are golden brown, and the skin is crispy.

Step 5 – Mash the blue cheese with the sour cream then whisk together with the rest of the dressing ingredients. Set aside.

Step 6 – Remove the chicken from the BBQ and toss immediately with the combined melted butter and hot sauce. (For these wings, we recommend “One Legged Chicken” Buffalo Sauce). Serve immediately with the blue cheese dressing, celery sticks and cold beer!

