

# Buffalo Chicken Wings



2 pounds **BELLISSIMO** chicken wings  
1 egg  
1 cup cooking oil  
2 cups cider vinegar  
1 teaspoon salt  
1/2 teaspoon cayenne  
1/8 teaspoon garlic powder  
1/8 teaspoon nutmeg  
1/8 teaspoon celery salt  
1 dash coriander  
1 dash ground cloves

1. In medium bowl, beat egg; add oil and beat again. Add vinegar, salt, pepper, cayenne, garlic powder, nutmeg, celery salt, coriander and cloves; stir well. Cut chicken wings in half at joint; remove wing tips and reserve for later use (soup stock).
2. Dip wing drumettes into sauce and place into shallow roasting pan. Bake for 10 minutes at 500 degrees F., turning and basting with sauce several times until wings reach desired crispness.
3. Remove from oven, drain and move to warm platter garnishes with celery sticks. Serve with Creamy Blue Cheese Dipping Sauce.