

# Kenny Watson's Wild Wings



Makes 6 servings

3 pounds chicken wings

1 1/2c hot sauce

1 1/2T Cajun spice

1/2T cayenne pepper

3/4T garlic powder

oil, for frying

**FOR SAUCE:**

1c sweet chili sauce

1T soy sauce

Combine hot sauce, Cajun spice, cayenne and garlic powder. Mix well and marinate wings in refrigerator at least 24 hours. Heat oil in deep fryer or large soup pot to 350 degrees.

Remove wings from marinade and allow excess to drip off. Cook wings in hot oil until crispy ~ about 10 minutes. Serve with chili dipping sauce.

For sauce: mix together sweet chili sauce and soy sauce.

Prepare Ahead Tip

Marinate wings up to 48 hours.