



REAL TEXAS RECIPES

Real Texas Buffalo Wings

Ingredients

5 pound bag Chicken Wings

Real Texas Lone Star Beer BBQ Sauce (see recipe)

Directions



Before placing the chicken wings in the slow cooker with the Real Texas Lone Star BBQ sauce, scoop out some of the sauce for reserve. The reserve sauce will be used to drizzle over the chicken wings before freezing them.



Remove the Real Texas Lone Star BBQ sauce from the refrigerator. Remove the hard grease from the top of the barbecue sauce.

Turn the slow cooker to high.



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Use the entire bag of chicken wings. Once cooked, they will freeze well for future snacks.



Cover all the chicken wings with the Real Texas Lone Star BBQ sauce.



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Cover the slow cooker and leave on high. Bring to a boil. Continue until the chicken wings are cooked completely.



Freezing the Buffalo Wings

When the chicken wings are cooked, remove the chicken wings and place on a cookie sheet lined with parchment paper in a single layer.



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Using the reserve Real Texas Lone Star BBQ sauce, drizzle on each chicken wing.

Place in freezer overnight.



Bagging the Frozen Buffalo Wings

Remove the chicken wings from the freezer. Peel the chicken wings from the parchment paper and place in freezer Ziplock Bags.



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To prepare the Real Texas Buffalo Wings, take out however many Buffalo Wings you want to serve. Place on a greased broiler pan. Bake at 400F degrees for 15 minutes, or until heated all the way through.