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Fire and Ice Chicken Wings

You can serve these spicy, but not too hot, wings as an appetizer or a meal. Be sure to use fresh, local chicken and a top quality hot sauce and hot wing sauce for the best flavor. You'll find some great Indiana brewed sauces on www.wildpepper.com . For those who like a little less heat on their meat, offer a second dipping option of a bowl of cool and creamy blue cheese dressing.

4 pounds of chicken wings, cut at the joint with the wingtip clipped and discarded
1 tablespoon hot sauce
Salt and freshly ground black pepper
2 cups of your favorite hot wing sauce
2 cups of your favorite blue cheese dressing

Preheat the grill to 350-400 degrees.

Place the wings in a large bowl and toss with the hot sauce to coat them.

Sprinkle generously with salt and black pepper.

Place the chicken on the grill, cover the grill with the grill cover, and grill for 5 minutes.

Turn the wings over and grill, covered, for another 5 minutes. Continue to turn every five minutes for a total of 25 minutes.

Remove the wings from the grill and place them on a serving platter.

Pour the hot wing sauce and dressing in separate serving bowls and pass at the table.

Serves 6 as a meal or 8-10 as an appetizer.

Victoria Wesseler