

Heat Up Game Day Get-Togethers With Grain Mustard And Ale Wings

(NAPSA)—Game day get-togethers are always a blast, but serving the same old standbys can have both sidelines crying foul. Score a few extra points with your hungry fans by mixing up the traditional game plan and introducing new versions of favorite recipes.

Grain Mustard and Ale Wings are the perfect twist to the ever-popular chicken wings and a great way to secure home-field advantage. This original recipe, created by award-winning Phoenix-area chef Robert McGrath, combines your favorite ale with original Tabasco® brand pepper sauce and flavorful ingredients like whole grain mustard and pepper Jack cheese. This quick and easy recipe makes 24 chicken wings but can easily be doubled or tripled to feed the entire team.

Grain Mustard and Ale Wings

Created by
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24 ounces of your favorite ale
½ cup whole grain mustard
½ cup shredded pepper Jack cheese
⅓ cup original Tabasco® brand pepper sauce
3 tablespoons melted butter
Vegetable oil
2 dozen chicken wings
¼ cup Wondra flour or rice flour



Heat ale to boiling in medium saucepan over medium-high heat. Reduce heat to low; simmer until beer is reduced to approximately 6 ounces. Allow to cool slightly. Whisk in whole grain mustard, Tabasco sauce, melted butter, and cheese.

Preheat vegetable oil in fryer to 350° F.

Remove and discard wing tips from wings. Separate each wing into 2 pieces at the joint; trim excess fat and skin. Toss chicken wings in bowl with flour. Fry wings for 10 minutes or until golden and crispy. Toss chicken wings with desired amount of mustard and ale sauce and serve.

Makes 24 wings.