

# TIM FARMER'S COUNTRY KITCHEN

## RANCH WINGS W/ HONEY MUSTARD

*Chicken wings  
Buttermilk  
Ranch seasoning mix  
Cayenne pepper  
Black pepper  
Frying oil*



### **325-340 degrees 5-8 Minutes**

Soak chicken wings in buttermilk for 1-2 hours. Remove and coat in ranch dressing and cayenne pepper and fry in oil (325-340 degrees) until golden brown. Remove and drain on paper towel. Place on baking sheet and place in oven on 200 degrees to keep warm until serving.

### **SAUCE**

*1 tablespoon Sweet and spicy mustard  
1 tablespoon dijon mustard  
1 tablespoon honey  
Splash red wine vinegar*

Mix together over low/medium heat until well combined and heated throughout. Brush on wings on all sides and serve.