

Pat's Spicy Peach Hot Wings

Written by Forward Times Staff
Wednesday, 30 November 2011 00:00



Pat's Spicy Peach Hot Wings

Courtesy of Patrick & Gina Neely

Ingredients

Peanut oil, for frying

Kosher salt

1 teaspoon smoked paprika

1/2 teaspoon garlic powder

3 pounds chicken wings, cut at joint

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1/2 stick (2 ounces) butter

2 cloves garlic, chopped

1/2 cup peach preserves

1/4 cup hot sauce (recommended: Tabasco)

1 tablespoon soy sauce

Directions

Preheat deep fryer with peanut oil to 350 degrees F.

Mix the 2 teaspoons salt, smoked paprika, and garlic powder together in a small bowl.

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Add chicken wings and toss to coat.

Cook's Note: Let wings sit out at room temperature while you make the sauce to allow them time to absorb the seasonings.

Melt the butter in medium saucepan over medium heat with the garlic.

Stir in peach preserves, hot sauce, and soy sauce. Cook until syrupy and thick, about 5 minutes. Transfer to a large bowl.

Add the wings to the deep fryer and fry until cooked through and golden and crisp, 12 to 15 minutes. You will need to do this in 2 batches so you don't overcrowd your fryer.

Remove the wings from the fryer and drain on a paper towel-lined baking tray.

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Add the fried wings to the large bowl of sauce and toss until well combined and wings are well coated. Using a slotted spoon, remove the wings to a platter and serve immediately.



Macaroni and Cheese

Ingredients

6 tablespoons butter

1/2 cup all-purpose flour

4 cups milk, warm

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1 teaspoon dry mustard

1/4 teaspoon freshly grated nutmeg

1/4 teaspoon cayenne pepper

Dash salt and freshly ground black pepper

Dash hot sauce

Dash Worcestershire sauce

3 cups shredded Cheddar

1 pound cavatappi pasta, cooked al dente

1 cup crushed potato chips

5 slices cooked bacon, crumbled

1/2 cup freshly grated Parmesan, for topping

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Directions

Heat oven to 350 degrees F.

Melt 6 tablespoons butter in a large saucepot over medium heat. Add flour and cook, stirring, for 1 minute. Whisk in the warmed milk and bring to a boil, continue to whisk constantly. The mixture will thicken as the heat increases. Continue to stir while adding

the dry mustard, nutmeg, cayenne, salt, pepper, hot sauce and Worcestershire. Stir in the 3 cups of Cheddar until it melts.

Pour the cheese sauce over the noodles and add to a 3 quart casserole dish.

Sprinkle the chips, bacon and Parmesan on top and bake for 35 minutes.

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Chocolate Brownie Crunch

Ingredients

Butter, for greasing pan

1 (21-ounce) box brownie mix

3 large eggs

1 cup chopped pecans

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10 chocolate-caramel covered wafers

Ganache, for brownie topping, recipe follows

Whipped topping, recipe follows

Fresh raspberries

Chocolate shavings

Directions

Preheat oven at 350 degrees F.

Prepare brownies as directed on the box for "cake-like" brownies but add additional 3 eggs. Spread half the batter into an 8 by 8-inch prepared pan, top evenly with the pecans and chocolate caramel covered wafers.. Cover with remainder of batter. Bake for 35 to 40 minutes or until the brownies are almost cooked through. Remove brownies from oven. Cool completely. Remove brownies from pan keeping square intact. Place on a baking sheet.

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Top with ganache, whipped topping, raspberries, and chocolate shavings.

Ganache:

2 tablespoons light corn syrup

4 ounces semisweet chocolate, chopped finely

1/2 cup heavy cream warmed

Mix together syrup and chocolate. Pour warm cream over syrup and chocolate. Stir until melted.

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Whipped Topping:

1 cup heavy cream

1/4 cup confectioners' sugar

2 tablespoons cognac

Whip the heavy cream, adding the sugar and cognac.