

Wings Randy's Law Recipe

1-Wings 2 pounds

2- Randy's Law all-purpose seasoning

3 sheet pan

4 cooking device, grill, oven, or deep fryer

Wings, Wings, Wings. Helwo says Elmer Fudd! Rabbits don't have wings but Elmer can't get bugs bunny anyway so we will use chicken wings for this recipe. Made 3 ways

Fried

Cook raw thawed wings in oil at 350 degrees for about 8 minutes, make sure they are fully cooked remove from the oil and shake Randy's Law all purpose seasoning on the wings (try to coat lightly and even). Let them cool just enough to not burn your face off then start eating, dip in your favorite sauce or eat them dry

Baked

Coat the thawed wing with Randy's Law all-purpose seasoning about 4 tablespoons per pound, place on the pan (not touching), put in oven bottom rack at 400 degrees for about 1 hour flip them at 30 minutes make sure they are fully cooked. Remove from the oven, shake some more RLS on them, very lightly, then start eating , you can dip in sauce if desired but not needed

Grilled

Wings raw thawed no seasoning cooked at medium high heat grill, (flat or flame) eighter is fine. When they are fully cooked about 40 minutes, shake The Law on them and continue cooking for 3 to 5 minutes remove from the grill let cool for a couple minutes. If needed shake some more Randy's Law all- purpose seasoning very lightly. They are also good with barbecue sauce and hot sauce. Some people like to dip them in ranch or blue cheese sauce, but they are fabulous with just the law

Enjoy, Randy