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## RECIPES



Authentic Bourbon Chicken



Asian Style Salmon



Bourbon Chicken Hot Wings



Chicken Toast Rolls



Baked & Grilled Chicken



Crockpot Bourbon Chicken



Beef with Mushrooms

### Bourbon Chicken Hot Wings

#### Ingredients:

12 chicken wings  
1 cup all-purpose flour  
1 tablespoon paprika  
1/2 teaspoon hot chili pepper powder  
1/2 teaspoon salt  
1/4 teaspoon black pepper  
1 bottle Grill n' Dip Sauce  
Frying oil: enough to cover wings in deep fryer



#### Preparation

Marinate chicken ( 7-10 lbs) or other meat with **BC Bourbon Chicken Marinade** for as short as 30 minutes.

Serve with dirty rice and garlic-cheese drop biscuits. yum!

#### Cooking Procedure:

- Mix flour, paprika, salt, and black pepper in a large bowl
- Add chicken wings in the bowl and make sure they are coated evenly with flour mixture. Then refrigerate wings for 60 to 90 minutes.
- Heat oil to 375 degrees Fahrenheit and fry wings for 10 to 15 minutes or until the meat is no longer pink.
- Mix Grill n' Dip Sauce with hot chili pepper powder to make hot sauce.
- Glaze sauce on wings; stir and mix both well. Reserve the unused sauce for dipping.

### Bourbon Chicken Sauces

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