

## Donna's Crispy Tequila Wings

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<b>WINGS</b>					
12			3 TB	Fresh Lime juice	
1	TB	Wing Pieces	1 TB	Tequila	
		Tequila - use the good stuff	1 clove	Chopped Garlic	
1/2	tsp	Kosher salt	1 tsp	Agave Nectar	
1/4	tsp	Fresh ground pepper	1 large	Chipotle Pepper ( in Adobo Sauce)	
			2 tsp	Adobo Sauce.	
<b>SAUCE</b>					
1	tsp	Lime Zest			



### WINGS

1 Toss wings with ingredients and let sit on counter for 1/2 an hour to come to room temp before deep frying, then fry til crispy ( about 12 min) and drain.

### SAUCE

1 Blend sauce ingredients in a blender until smooth. In a large non stick frying pan toss the wings with sauce until coated and continue tossing and frying till sauce is fully coated on wings.

2 Serve with a Blue Cheese Dressing Dip

### Degree of Difficulty

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Degree of Difficulty: Moderately difficult

### Source

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Source: Out of My Head! from my sister Donna Boon

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