



Buffalo Trace Wings *Makes 6 servings*

Buffalo Trace uses charred oak barrels made from naturally aged, “center ring” wood from trees typically 70 to 80 years old. The liquid that goes in them starts out clear, but barrel aging eventually turns it brown.

WHAT YOU WILL NEED

4	sticks butter	1	cup heavy cream
12	ounces Crystal Hot Sauce	2	tablespoons tarragon or white wine vinegar
2	cups Buffalo Trace Bourbon Cream	1	teaspoon kosher salt
6	ounces Roquefort, Stilton or blue cheese, chopped or crumbled	½	teaspoon Rouses black pepper
1	cup Rouses mayonnaise	2	pack of Rouses seasoned and marinated chicken wings
		2	tablespoons Rouses Cajun Seasoning

HOW TO PREP

Separate blue cheese for sauce and garnish. You will need 4 ounces for the sauce, 2 ounces of for the garnish.

FOR THE BUFFALO TRACE CREAM SAUCE: In a medium saucepan, melt butter over moderate heat. Add Crystal Hot Sauce, increase heat to high, and cook, whisking continually for five minutes or until mixture is reduced by half. Reduce heat to low, add Buffalo Trace Bourbon Cream to pan, and cook, whisking continually until mixture is reduced and thickened, about 3 minutes. Remove from heat.

FOR THE BLUE CHEESE SAUCE: In a food processor or blender with a steel blade, process 4 ounces of the cheese, mayonnaise, heavy cream, vinegar, salt and pepper until smooth.

FOR THE WINGS: Remove the wings from the refrigerator at least 30 minutes before grilling. (When chicken has reached room temperature, you're ready to cook.)

Preheat grill and lightly coat grates with Canola or Vegetable Oil. Place chicken wings directly over the fire and grill, turning frequently, until browned and slightly charred, about 17-20 minutes.

Transfer wings to mixing bowl and toss with Buffalo Trace Cream sauce to coat. Sprinkle with remaining blue cheese crumbles. Serve with Blue Cheese sauce and celery sticks for dipping.

