

## **Le' Spice Beau Monde Seasoning Mix Recipe:**

### **Buffalo wings**



**Serves 2**

### **Ingredients**

10 chicken wings (cut into sections) oil (for frying)  
1 teaspoon garlic powder  
¼ cup butter  
¼ cup chili sauce  
½ cup self raising flour  
3 teaspoon of **Le' Spice Beau Monde Seasoning Mix**

### **Method**

In a bowl mix together self raising flour with Le' Spice Beau Monde Seasoning Mix  
Shake it well until the flour and seasoning mix well  
Place chicken wings in the bowl and toss with the flour mixture until evenly coated. Cover the dish and refrigerate for 30 minutes.  
Heat the oil in a deep pan or pot (of fryer).  
Fry chicken wings in batches for 10-15 minutes until golden brown.  
Drain on paper towels.  
While wings are frying- In a sauce pan combine chili sauce, butter, and 1 teaspoon of garlic powder over medium heat.  
Stir until butter is melted and the sauce is well blended.

Remove from heat.

Place wings in a serving bowl, add the sauce and toss to coat evenly.

Serve with Ranch Dressing