

Hot Chicken Wing Drummers

The key to great results is to use fresh ingredients whenever possible. That's why fresh garlic and basil are called for. If they are not available, use garlic powder and dehydrated basil leaves.

12 chicken wing drums (or however many come in the grocery store package)

½ cup of your favorite barbecue sauce

½ cup Louisiana hot sauce

2 cloves minced garlic

2 tablespoons Merlot or red wine vinegar

1 tablespoon fresh finely chopped basil

¾ teaspoon lemon pepper seasoning

Rinse the wing drums and arrange along the bottom of a large mix bowl. Sprinkle the garlic evenly over the drums. Cover the drums with Merlot, then barbecue sauce, then Louisiana hot sauce. Sprinkle with lemon pepper seasoning, the basil. Cover and refrigerate for a few hours or overnight.

Rotate on grill basting with barbecue sauce until drums are golden brown. For even juicer drums, bake covered in 350 degree oven for 45 minutes.

Serve with ranch dressing or French onion dip.