



## Dreux Boys Chicken Wings

### Tools of the Trade

- 1 Sheet pan
- Dollar store wire rack
- Oversized Aluminum Foil (18inch heavy duty)
- Nonstick spray
- Whisk
- Paper towels

### Ingredients

- 1 stick Sweet Cream Butter
- 1/2 cup All Purpose Flour
- 2 TBSP Cornstarch
- 3 TBSP 1940 Dreux Boys Creole Seasoning
- TSP Kosher Salt
- 3 pounds Chicken Flats & Rounds
- Non-stick Spray
- 1 Onion

### Directions

#### Flour Mix

- All Purpose Flour
- Corn Starch
- 1 TBSP Dreux Boys Creole Seasoning in a bowl and whisk.
- Rinse & dry the wings
- Toss the wings in the flour mixture

#### Bake

- Heat oven to 250 degrees
- Cover the sheet pan with foil
- Cut onion in 4 rounds, use 2 pieces underneath the wire rack.
- The rack I use are from the dollar store and they sag down to the foil which makes the wings stick to the foil so I created this onion trick to raise it and makes the rack firm.
- Spray the racks on the sheet pan with non-stick spray.
- Mix the wings in the flour, shake off excess, place on the wire rack, one layer, not touching
- Ready for the oven
- 250° for 30 minutes
- Then 425° for 45 minutes

### Finishing Flavor

#### Creole Butter

- 1 stick of sweet cream butter melted
- 2 TBSP of 1940 Dreux Boys Creole seasoning, whisk
- Toss the wings in a large bowl with the Creole butter
- 2 pinches of kosher salt, toss
- Serve hot

