

GAME DAY -BLOODY MARY WINGS

3 lb. Chicken wings
1 tbsp. Vegetable oil
3 cups. Tomato Juice
3/4 cup Brown Sugar
1tbsp. fresh ground horseradish
Juice of 1 lemon
3 scallions chopped

Freshly ground black pepper
Celery Salt
2/3 cup. Vodka
1/3 cup. Hot sauce, such as Tabasco
1 tbsp. Worcestershire sauce
Kosher salt

FOR DIP

2/3 cups sour cream
2 tsp. chopped dill

2 tsp. horseradish
3 chopped scallions

DIRECTIONS

Preheat oven to 425

In a large bowl, drizzle wings with oil. Season with celery salt and black pepper and set aside.

In another large bowl, make the Bloody Mary Mix: combine tomato juice, vodka, brown sugar, hot sauce, horseradish, Worcestershire sauce and lemon juice. Whisk until fully incorporated and season with salt and pepper.

Pour bloody Mary mixture over wings until they are fully submerged Save a half a cup to reduce to a sauce. Cover the bowl with plastic wrap and let marinate in the refrigerator for at least an hour

Remove wings from the bowl and place on a large baking sheet lined with parchment paper. Roast 45 minutes, or until golden and crispy.

In a small saucepan over medium heat, add remaining sauce. Bring to a simmer and reduce by half

When wings are ready, brush them with the thickened sauce and broil on high for 3-5 minutes.

Make dip: In a small bowl, whisk together sour cream, horseradish and dill. Serve.

