



## Grecian Chicken Wings & Drumettes

This is a simple twist on Buffalo Wings.

Yield: 1 dozen wings/drumettes

### Ingredients:

- 3 ounces - Feta Cheese
- 2 stalks - Celery - Sliced into 3 Inch Sticks
- 4 ounces - Gunther's Gourmet Lemon Oregano Marinade
- 4 ounces - Hot Sauce (use your favorite)



### Method:

1. In a 375 degree deep fryer, fry wings and drumettes for 8 to 12 minutes (depending on size) or until golden brown and cooked through to the bone.
2. Place in bowl and toss with your favorite hot sauce.
3. The twist here is, instead of ranch or blue cheese dressings, use chilled Gunther's Gourmet Lemon Oregano as a dipping sauce and garnish with Feta Cheese and celery sticks.

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