

Title:

3 Easy to Cook Chicken Recipes for a Lovely Treat

Word Count:

230

Summary:

We all love spicy chicken. Here are 3 recommended, delecticious hot n' spicy chicken recipes to try out in your chicken today!

Keywords:

hot chicken wings, spicy chicken wings, hot n spicy chicken wings, spicy chicken recipes, hot chicken recipes, chicken, chicken recipes

Article Body:

We all love spicy chicken; except if you are allergic or you just can't love spicy food. Being a chicken lover myself, I have collected 3 hot n' spicy recipes for you to try out in your chicken today or anytime you would like to treat yourself for a delecticious meal; they make good family specials as well! Although they have similar names, they are very different. Perhaps their origins differ.

Hot N' Spicy Chicken Recipe #1. Spicy Chicken Wings

- 1 lg. can Parmesan cheese
- 2 tbsp. oregano
- 4 tbsp. parsley
- 1 tsp. salt
- 1 tsp. pepper
- 1 stick margarine
- 4-5 lbs. chicken wings

Line cookie sheet with aluminum foil. Melt margarine in small pan. Cut up chicken wings. Discard tips. Mix all dry ingredients in bowl. Dunk chicken wings in margarine and roll in cheese mixture. Place on cookie sheet. Bake in preheated 350-degree oven for 1 hour. Serve warm.

#2. Hot Chicken Wings

Chicken wings

1/2 stick margarine

1 bottle Durkee hot sauce
2 tbsp. honey
10 shakes Tabasco
2 tsp. cayenne pepper (optional)

Deep fry wings for 20 minutes. Drain and dip and let set in sauce. Take out to dry and then serve.

#3. Hot-N-Spicy Chicken Wings

5 lbs. bag chicken wings (drumettes)
12 fl. oz. Louisiana Pre Crystal Hot Sauce
1-2 sticks butter

Fry chicken wings until golden brown and drain on paper towel. Mix hot sauce and melted butter and pour into deep pan or crock pot. Add chicken wings to sauce and heat thoroughly.