



## **Buffalo BBQ Wings**

3 lbs. chicken wing pieces  
1/4 cup crumbled blue cheese  
1/4 cup sour cream  
1 cup Lawry's® Buffalo BBQ Marinade  
1/4 cup mayonnaise

- 1.** Place wings in large resealable plastic bag or glass dish. Add 3/4 cup of the marinade; turn to coat well. Refrigerate 30 minutes or longer for extra flavor.
- 2.** Meanwhile, mix blue cheese, mayonnaise, sour cream and 1 tablespoon of the remaining marinade in small bowl until well blended. Cover. Refrigerate until ready to serve. Remove wings from marinade. Discard any remaining marinade.
- 3.** Grill over medium heat 18 to 20 minutes or until cooked through, turning occasionally and brushing with remaining 3 tablespoons marinade during last 5 minutes of cooking.
- 4.** Serve wings with dressing.