Article Side

Buffalo Hot Wings with buddies in Buffalo is always enjoyable! by Rita

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Weekends â€“ Outings are great idea! And that too if on special occasions like Valentineâ€™s Day â€“ Itâ€ awesome. Valentineâ€™s Day is a day to be celebrated in a romantic day. But I and my buddies celebrated it in the funniest way possible. We never planned for this funny day. Like others, we planned to have a bash in the Z-Bar Motel, Buffalo. Lucky for me, I being a resident of Fort Street just walked down to the Z-Bar motel for the party.

This year Valentineâ€™s day meant something special to my friend as he asked his mother-in-law for her blessings to marry her daughter. It was an unforgettable day for everybody just because his proposal turned to be the funniest. He showed his mother-in-law the ring which was mistaken to be the proposal for her by other participants of the party. And when she hugged him, people started to congratulate them. Narrating the incident of mistaken proposal, over and over, we walked down to my house.

In the party, we were served the spicy Buffalo Hot wings with a glass of wine. Buffalo hot wings were something very delicious. I could still feel the taste. All of us like the buffalo hot wings and we planned to prepare it at my house after the party. As soon as we reached home, my friend rushed to my room and started to surf through the Internet provided by Centurylink Deals for the Buffalo hot wings recipe.

He caught hold of some videos that help in preparing Buffalo hot wings so that we could make it easily. In the mean time I dropped in to the nearby shop to get the requirements. My buddy messaged me the ingredients that he collected from Internet. All I was told to get is all-purpose flour, paprika, cayenne pepper, chicken wings, oil, hot sauce, butter, garlic powder, ground black pepper.

We started with mixing flour and paprika along with cayenne pepper and salt. Then we coated the mixture on chicken wings and refrigerated it for 90 minutes. You know, it was the hardest time ever. Imagine when you prepare something for the time and you are asked to wait for 90 minutes. That seemed to be very horrible.

Not to mention, we refrigerated for 120 minutes, as we forgot about the hot wings in our chit chats. After cooling it we just fried it deep enough in oil for 15 minutes until it turned golden brown. Then we prepared the sauce. Sauce is a simple process of blending, butter, hot sauce, pepper and garlic powder over low heat. I didnâ€™t know where we used ground black pepper. We served ourselves by placing the wings and topping it with the sauce prepared.

Yes, of course, I have to say, â€œIt didnâ€™t come out well!â€• But it was just first preparation. We learne lot from our mistakes. And that day our first preparation of Buffalo hot wings is always a memorable one. And now buffalo hot wings has become one of my favorite dish and prepare it myself whenever I wish to have it. Not only for me, itâ€™s one among the favorite dishes of my friends too. Whenever we are all flat busted, we all gather in one common place and prepare buffalo hot wings and serve ourselves. We burst into laughter talking about mistaken proposal and our first preparation of buffalo hot wings. Not to end with, we at sometimes browse for more recipes over internet and land up again in a risk to prepare it. For us, life is sometimes funny, many a times funniest even in a cash crunch.

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Rita - About Author:
Rita Dawson, being a freelance writer and active blogger, I love sharing my thoughts and experiences with the rest of the world and to source out some great services like the a Centurylink Deals. I, like many other kids, love entertaining myself with my buddies turning every second in life to be funny.

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