

## **BBQ Buffalo Chicken Wings with a Blue Cheese Dip**

**These are Gorgeous !!!!!**

### **Ingredients:**

**1.kg chicken wings (prepared how you like, in 3, 2 or 1 wing configuration).**

#### **For the dry rub**

**2 tbsp paprika powder**

**2 tbsp garlic powder**

**2 tbsp sea salt**

**2 tbsp ground pepper**

#### **For the buffalo sauce**

**250ml apple cider vinegar**

**100ml distilled white vinegar**

**2 tbsp ground cayenne powder**

**3 tbsp cayenne pepper powder**

**1 tbsp garlic powder**

**1 tbsp salt**

**150g salted butter**

#### **For the blue cheese dip**

**500g of your desired blue cheese crumbled as fine as possible**

**500g Greek yoghurt**

**A dash of lemon juice**

**1 tbsp extra virgin olive oil**

**1 tbsp milk salt and pepper to taste**



**Place the chicken wings in a bowl and add the dry rub ingredients.**

**Mix everything together well to ensure all the pieces are equally covered.**

**Cover with cling film and place in a fridge overnight (or for at least for 2 hours)**

**Place all of the sauce ingredients except the butter into a saucepan and bring to the boil over a medium heat.**

**Reduce to a simmer for between 20—25 minutes stirring occasionally.**

**Add the butter and simmer gently for a further 15 minutes.**

**Place to the side once done.**

**To make the blue cheese dip, place all ingredients into a bowl and mix well.**

**Pop it in the fridge until ready to serve.**

**Now it is time to grill/ BBQ the wings. Place them skin side down over a hot BBQ and cook until the skin starts bubbling (5 - 8 minutes) and then turn them over for a further 1-2 minutes or until done.**

**Pop the buffalo sauce in a bowl and roll the wings in it, giving it a good coating.**

**Return them to the grill for a further minute to crisp up the sauce and then give them one final coating of the sauce (without grilling them again).**

**They are ready to serve now.**

**Serve with the blue cheese dip and a stick of celery.**

**These give a real wow factor at any family BBQ and make a perfect starter**

## **Evelyn Barry**

**Sadly, we report the loss of one of our long-standing Herts caravan club members Evelyn Barry. At her own request Evelyn had been admitted to the local hospice where, Having said her goodbye to her husband Tony, children Alison and Andrew she lost her battle with cancer, fell asleep in the night and left this world.**

**Evelyn, a somewhat charismatic character, had achieved a total of 950 rallies over the years, serving the Herts centre over the years she had held the position(s) of, Honorary Rally Secretary, Vice Chairman to Margaret Pettinger plus P.R.O, Chairman's wife, to her late husband Ken, editor and distributor of the Herts magazine: "Affairs of the Herts"**

**However, let us not forget Evelyn as our catering officer, and I am sure everyone will remember Evelyn's sponge cakes, which were absolutely wonderful.**

**The family's loss is also the Herts Centres loss, Evelyn will be missed, our thoughts and prayers are with the family at this time.**

**Sleep well Evelyn.**

**Donations in Evelyn's memory went to Bloodwise and Essex & Herts Air Ambulance of £281.25 each**

**Written By Jan Weedon**

**All the family thank everyone who sent messages, donations and cards to them, Alison says they all remembered many memories from past years about her mum through these gestures.**

