

CopyCat Outback Steakhouse Kookaburra Wings

Ingredients

40 Wing Pieces

1 bottle Coca-Cola to marinate

1/2 cup Butter

1/3 cup Louisiana Hot Sauce of choice

3 teaspoons Taco Seasoning, from envelope mix

2 teaspoons Good Seasons Italian Dressing, from envelope mix

1/2 teaspoon Turmeric

1/2 teaspoon Cumin

Directions

Place all wing pieces in a sealable container. Add enough Coca-Cola to cover wings. Seal the container and place in the refrigerator for 4 hours or, better, overnight. Shake contain occasionally, if possible.

When ready to cook, preheat oven to 200°F. Remove wings from marinade. DISCARD marinade. Cook wings based on the recipe you have chosen from your own favorite. Set aside.

Place a large sauce pan over medium heat. Add butter and melt.

When melted add hot sauce, taco seasoning, Italian dressing, turmeric and cumin. Stir to mix well.

Remove pan from heat.

Place cooked wings into the sauce pan. Stir and toss to fully coat wings with sauce.

Remove wings from sauce pan and place on a foil-covered or sprayed cooking sheet.

When all wings are sauced and on sheet, place in preheated oven. Pour remain sauce into a serving dish to use as a dipping sauce, if desired.

Heat wings until hot and ready to eat. Do not over cook. Serve hot with celery and a selection of dipping sauces.

* Outback Steakhouse offers Kookaburra Wings in mild, medium or hot. This recipe makes the Mild Wings.

For Medium Wings – Add more hot sauce, to taste.

For Hot Wings – Add even more hot sauce and crushed red pepper flakes to the sauce.