

They say revenge is a dish best served cold. Whoever coined that phrase clearly has never had a cheating spouse. It is my personal opinion that revenge is a dish best served hot. Red-hot. Fire and brimstone hot!

My feelings toward my cheating husband and his multiple amours were anything but cold. Did they inspire me to murder? Well, okay yes, but only in my head. I'm civilized—also squeamish so I've come up with a unique way of dealing with my less desirable emotions. I write mysteries. Murder mysteries. I can kill off people I don't like every time I put pen to paper. As the homicide cop in "Pink Balloons" says to Carrie, my protagonist when she confesses to having had homicidal thoughts about her ex's sexy new young wife, "There's a green-eyed monster inside all of us. The difference between us and the human monsters of the world is that we keep ours caged."

For any of my readers who, from time to time, may have had a green-eyed monster ready to rip off the bars of its cage but who do not have an outlet similar to mine, I have a couple of suggestions. First, read "Pink Balloons and Other Deadly Things," which, I promise, will help alleviate your stress; then follow poet, George Herbert's sage advice. "The best revenge is to have a good life." I know. I've done it. In the meantime you might try cooking up a batch of "The Devil's Revenge" and invite whoever has done you dirty, to dinner. If said guest happens to have clogged arteries, so much the better.

## THE DEVIL'S REVENGE (Hot Wings)

(marinade courtesy of Chef Karen of Colorado)

3 lbs. chicken wings  
1 cup butter  
Half cup tobacco sauce  
3 tbsps chipotle pepper sauce  
3 tbsps brown sugar  
¾ tsp paprika  
¾ tsp salt  
2 tbsp balsamic vinegar  
1 tsp cayenne pepper  
3 tbsps chili sauce  
Oil for frying

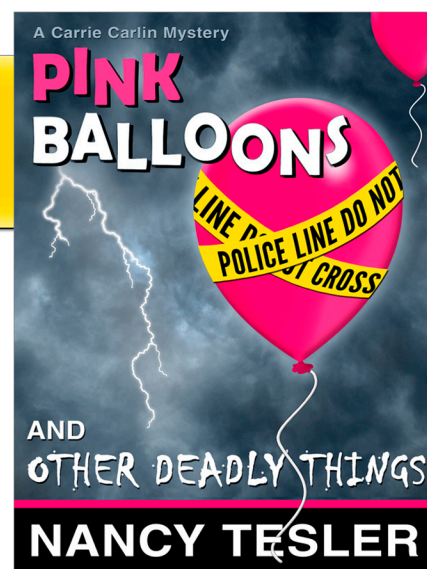
Mix together all ingredients except oil and butter.

Marinate wings in mixture for one hour or more depending on your frame of mind.

Put oil and butter into fry pan. When sizzling, add chicken and mixture.

Cook for 15 minutes or until chicken is cooked through.

Serve piping hot. Do not accompany with water or any other beverage.



# NANCY TESLER

