

Buffalo Hot Wings



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 60 pieces

1 large bottle (48oz) Frank's Hot Sauce

1/2c garlic cloves, minced

1/2c butter

60 jumbo chicken wings

To make hot sauce ~ combine Frank's Hot Sauce, garlic and butter in large saucepan. Bring to boil. Simmer 30 minutes. Allow to cool. Store in refrigerator in tightly covered container for up to 4 weeks.

Marinate uncooked chicken wings in large zip~lock bags with garlic hot sauce for up to 12 hours. Keep refrigerated.

Grill wings over high heat on grill. Place marinade in saucepan and heat to boiling. Use as dipping sauce.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

Debbie Spangler ~ Certified Personal Chef

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