

RedHawk Hot Wings



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.

Prepare Ahead Tip

Wings can marinate in refrigerator for up to 24 hours. Sauce keeps in refrigerator for up to 4 weeks.