

# Alliger's House of Wings, Inc.

## ~Sauce Recipes~

Please keep in mind the recipes listed below are just showing you how much of each sauce you need to create the flavor you want. If you need larger amounts you will need to multiply the recipes to make the amount you need.

**Mild:** 2 cups **Southern** & 2 cups liquid margarine.

**Medium:** 3 cups **Southern** & 1 cup liquid margarine

Try making these favorites.

**Garlic-Q:** 1 cup **Garlic Sauce** & 1 cup **BBQ**

**Honey Garlic:** 2 cup **Garlic Sauce** and 1 tbspn of honey.

**Hot & Spicy Garlic:** 2 cups **Garlic Sauce** & 1 cup **Hot Sauce**. \*If you want it super spicy, replace **Hot** sauce with **Nuclear**.

**Garlic Parmesan:** Sprinkle Parmesan cheese over sauced wings.

**Garlic Ranch Parmesan:** 1 cup **Garlic Sauce** and 1 Cup **Ranch Dressing**. Sprinkle Parmesan cheese over sauced wings.

**Buttery Garlic:** 2 cups **Garlic** & 1 cup liquid margarine.

**Honey BBQ:** 2 cups **BBQ** & 1 tablespoon of honey.

**Mexican:** 1 cups **Southern** & 1 cup **Nuclear**

**Ranch:** 1 cup **Ranch dressing** & 1 cup **BBQ**

**Spicy Ranch:** 1 cup **Ranch dressing** & 1 cup **Kamakaze**

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## ~Directions for Alliger's Famous Wings~

- Deep fry wings at 350° for 12 - 15 minutes
- Pour 8 tablespoons into a container with a lid
- Put 1 dozen wings into the container with the sauce
- Cover the container.
- Shake the covered container with a circular motion to coat wings evenly.
- Serve great tasting wings.