

Alliger's House of Wings, Inc.

~Sauce Recipes~

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** & 1 cup **BBQ**

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

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

Garlic Parmesan: Sprinkle Parmesan cheese on finished product.

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

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

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

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

~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.