

## Chicken Wing Sauces

The following was provided by local blogger Abby Thome of [The Thome Home](#).

### Ingredients

#### Asian Zing

- 1 cup sweet chili sauce
- 1/2 tsp. garlic powder
- 1 tbsp. sriracha
- 1 tbsp. rice wine vinegar
- 1 tsp. sesame oil

#### Garlic Parmesan

- 1/2 cup melted butter
- 1/2 cup Heinen's parmesan cheese
- 2 tbsp. chopped Parsley

#### Sweet & Spicy

- 1 cup ketchup
- 1/2 cup sriracha
- 1/2 cup honey
- 1/4 cup brown sugar
- 2 tbsp. rice wine vinegar
- 1 tsp garlic powder
- 1 heaping tsp. Heinen's Sweet and Smoky Seasoning

#### Classic Mild

- 1/2 cup melted butter
- 1/4 cup Frank's RedHot Hot Sauce
- 1/2 tsp. garlic powder
- 1/2 tsp. paprika

### Method

#### For the Garlic Parmesan Wings

1. Add cooked wings to a Ziploc bag.
2. Pour in melted butter and shake to coat the wings.
3. Pour Parmesan cheese and parsley into the bag and shake again.

#### For the Remaining Sauces

1. Take separate medium-sized bowls, one for each flavor and whisk together the ingredients for each sauce. *I like to do this while the wings are in the oven baking so that when they are done, the sauces are ready to go and all I have to do is coat them.*
2. Once the wings are fully cooked, let them cool and then place them into Ziploc bags ( one bag per sauce) pour the sauces into the bags, and shake, shake, shake!!



3. Pour wings back onto the baking sheet + cooling rack combo and place back into the oven at 400° for 3 minutes to allow the sauce to adhere and get extra crispy!
4. Serve immediately with a multitude of dipping sauces and veggies for pops of color!