

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!