

SWEET BABY RAY'S HONEY HOT WING SAUCE



LOUISIANA HONEY HOT CHICKEN

INGREDIENTS:

2 chicken wing flats, 2 drums, 2 thighs

SEASON FLOUR & EGG MIX:

16 oz. Flour
1 Tbsp. Garlic Powder
2 tsp. Black Pepper
2 tsp. Paprika
2 Eggs, large
8 oz. Buttermilk

LOUISIANA HONEY HOT GLAZE

8 oz. Sweet Baby Ray's® Honey Hot Wing Sauce
1 Tbsp. Louisiana Hot Sauce (Tabasco, Crystals, etc.)
Salt to taste

DIRECTIONS: Combine eggs and buttermilk in a bowl and mix well. In a separate bowl, create the seasoning mixture by mixing the flour, garlic, pepper and paprika. In a third bowl, mix the Sweet Baby Ray's® Honey Hot Wing Sauce and Louisiana Hot Sauce. Coat the chicken first in the seasoning mix and then the egg/buttermilk mixture. Return the chicken to the seasoning mix, then shake off any excess seasoning before placing in a preheated fryer, starting with the largest pieces first. Cook chicken in 365° F fryer until crispy with an internal temperature of 165° F. Place in mixing bowl and add sauce, then toss chicken until coated. Garnish with sea salt and serve with sides.

Note: Do not over cook chicken, when temperature reaches 165° F at thickest part of the center it is done. To make a large batch of sauce combine 8 oz. Louisiana Hot Sauce to 1 gallon Sweet Baby Ray's® Honey Hot Wing Sauce.

CODE	PRODUCT	PACK SIZE	CASE UPC	GROSS WEIGHT	REFRIGERATE	GLUTEN FREE	KOSHER
SJ2993HA	Sweet Baby Ray's Honey Hot Wing Sauce & Glaze	4/64 Fl. Oz.	10013409516635	21.12	No	Yes	Yes

For recipe ideas and Plus One recipes, go to <http://sbrfoodservice.com/recipes/>



SWEET BABY RAY'S
GOURMET SAUCES
★★★★★