

Wagner Farms Recipes:

**Ron's Dragon Sauce:** is a full flavored intense heat hot sauce with a pleasant after taste of multiple flavors and herbs and spices which will clean, clear or just burn your senses and body... This is a hot sauce which you only use every so often, for special events, one should take the time and enjoy every bit of this sauce. Savor every bite as the flavor runs through your body. The batch outlined will make about 5qts or enough for about 75 wings nicely covered in sauce. 1qt will do about 15 wings +/- depending how messy you like them. This sauce may be canned, frozen or kept refrigerated until needed. Shelf life depends on conditions. ENJOY!

**Ingredients:**

4 full sticks of unsalted butter  
1 gallon Franks Red Hot sauce  
1 200ml Jack Daniels  
5 tbsp horse radish  
2 tbsp parsley flakes  
1 2.62oz bottle Crushed Red Pepper  
1 tbsp Garlic Powder  
1 tbsp Minced Onion  
1 tbsp Red Cayenne Pepper ground  
1 tsp White Pepper ground  
1 tsp Salt  
1 tsp Oregano crushed  
1 tsp Garlic salt

**Optional items:**

Fresh onion finely chopped  
Fresh Garlic finely chopped  
Honey  
Maple Syrup  
Brown Sugar 1Lb  
Hot Peppers fresh, finely chopped  
Any other items you may wish to add to intensify the sauce.

**Directions:**

In a large 8qt kettle start by melting the 4 sticks of butter, add Franks Red Hot and bring to a boil, add the JD to the mix, Finally add all other ingredients except the horse radish, allow to boil for 5 minute while stirring. Add horse radish and allow to cook for 20-30minute or until it is to your liking for thickness. **NOTE: if you are going to can, freeze or store sauce for future use do not cook completely, leave a little thinner.**

**Ron's Sweet Hot:** add 1 Lb of Brown Sugar to the sauce and do not cook as long, the sugar may burn..

**Ron's XX Death Hot:** add fresh finely chopped supper hot peppers of your liking.  
The more the better! (ghost, habanero, trinidad maruga----)