

Wagner Farms Recipes:

Ron's Wings using Ron's Dragon Sauce: are simply the BEST wings you will ever try, eat or taste. Cooking times vary and are for reference only. They are juicy, crisp, full flavored and best of all, messy just the way you want them....

Ingredients:

Chicken wings fresh or frozen any quantity you want.

Directions:

In a large kettle on stove top, add enough water and bring to boil. Par boil wings for at least 20 minutes or until properly cooked. Take out and drain water off on a cooling rack. While par boiling start your broiler in your oven and preheat. Place wings on a 10 x 15 lipped pan lightly greased, leaving about 1" between wings. Broil for 10 minutes per side, +/- according to how your like them browned.

Sauce prep:

While broiling wings preheat Ron's Dragon sauce in a medium size pot, large enough to handle all the wings after they are out of the broiler.

Final:

Once your wings have been broiled to your liking, dump into the sauce, allow to sit for a minute, remove and let sit then dump into sauce again. Remove again, serve as is or place on the pan again and broil for 5 more minutes and then dip into sauce again and then serve. This is the way I like them twice dipped, broiled and dip again... Use remaining sauce to coat the wings.