

# Bone Suckin' Hot Yaki Wings



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Try something different and delicious tonight for your family and friends. This delicious recipe is an all out winner.

## Ingredients:

Hiccuppin' Hot Sauce, 3 Tbs.

Bone Suckin' Yaki, 13.25 oz. jar

Hot Bone Suckin' Sauce, 20 oz.

Chicken Wings, 24

Butter, one 4 oz. stick

Carrots, 1 lb, cut into 4" sticks

Celery, 1 stalk, cut into 4" sticks



**Directions:** Preheat oil in skillet to 375°. Melt butter in sauce pan. Add Hot Bone Suckin' Sauce & Hiccuppin' Hot Sauce. Simmer on stove. Fry wings in oil at 375° for 10 min. or until done. Drain excess oil from wings. Submerge wings into sauce on stove. Remove and place wings on cookie sheet. Bake wings in oven at 350° for 10 min. Remove wings from oven and submerge into the sauce pan on stove turning once. Drain. Pour Bone Suckin' Yaki over half the wings and serve. See which ones go first!

More Bone Suckin' Recipes at [BoneSuckin.com](http://BoneSuckin.com) or give us a call at

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Made In The USA!