

GARLIC PARMESAN WING SAUCE

F EASY

Last Modified: 02/15/2023

PREP: 10 Min
COOK: 30 Min
STOVETOP

SAUCE MIX

MAKES 3 CUPS

| QUA | MEASURE | INGREDIENT | PROCESS |
|-------------------------|---|----------------------------------|-----------|
| WING DRY COATING | | | |
| 2 | Tsp | Garlic Powder | |
| 1 +/- | Pinches | Sea Salt | To Taste |
| 1 +/- | Pinches | Fresh Ground Black Pepper | To Taste |
| WING WET SAUCE | | | |
| 1/2 | Stick | Unsalted Butter | |
| 1/4 | Cup | Garlic Cloves | Minced |
| 1/2 | Cup | Parmesan Cheese (Freshly Grated) | |
| 1 | Tbsp | Italian Flat Leaf Parsely | Fine Chop |
| 3 | Tsp | Cornstarch | Slurry |
| 3 | Tsp | Water | |
| PREPARATION | | | |
| FACTOID | Whether Breaded or not, these Wings are to die for. A GREAT flavor and super crispy. Makes enough Sauce for 5+ pounds of Air Fried Wings. | | |
| FACTOID | Use plenty of Sauce so ALL of the Wings are totally coated with Sauce after tossing. Put a half cup of the Sauce in the bottom of a stainless tossing pan (See Picture). Dump a Basket of freshly fried Wings on top and toss the Wings to evenly coat them all, adding more Sauce as needed. | | |
| TOOLS | 1) Small Saucepan 2) Stainless Tossing Bowl | | |
| PREP | None. | | |
| 1 | Mix together the Dry Rub ingredients. | | |
| 2 | <p>NAKED WINGS: Pat 6 wings dry with paper towels. Put the Dry Rub in a paper sack, add in the Wings, fold over the top and shake to evenly coat the wings. Place the coated Wings on a wire rack to dry 5 minutes while you finish coating & drying the rest.</p> <p>HAND BREADED WINGS: Add the Dry Rub into the Dry Breading Mix:</p> <p>Air Fry the Wings according to the chosen directions.</p> | | |
| 3 | SAUCE: Add in the Butter and cook until the bubbling stops. Mix in all of the Sauce ingredients. Whisk to mix well, bring to a boil and lower the heat to medium low. Simmer the Sauce for 15 minutes, whisking often. | | |
| HINTS | <p>This Sauce should coat the back of a spoon nicely (See Picture).</p> <p>TOO THICK: Whisk in a little hot water until it is correct.</p> <p>TOO THIN: Add in a little Cornstarch Slurry and simmer until thickened.</p> | | |
| 4 | Put a half cup of the Sauce in the bottom of a stainless tossing pan (See Picture). Dump a Basket of freshly fried Wings on top and toss the Wings to evenly coat them all, adding more Sauce as needed. Use plenty of Sauce so ALL of the Wings are totally coated with Sauce after tossing. | | |
| SERVE | Arrange the Wings attractively on a serving plate and serve while very hot along with PLENTY of Napkins. | | |