

# LEMON PEPPER WING SAUCE

F EASY

Last Modified: 02/15/2023

PREP: 5 Min  
COOK: 10 Min  
STOVETOP

SAUCE MIX

**MAKES 1 CUP**

QUA	MEASURE	INGREDIENT	PROCESS
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## WING DRY COATING

1	11.37 Oz	Bottle Dry Rub (McCormic Lemon Pepper Seasoning)	
Use Divided:			
3	Tbsp	Dry Rub (McCormic Lemon Pepper Seasoning)	

## WING WET SAUCE

1/4	Stick	Unsalted Butter	
1	Tbsp	Lemon Pepper Dry Rub Seasoning	
1/2	Tsp	Garlic Powder	
!2	Tsp	Sweet Hungarian Paprika	
2	Tbsp	Honey	OPTIONAL
2	Tbsp	Cornstarch	Slurry
2	Tbsp	Water	

## PREPARATION

<b>FACTOID</b>	Your family will LOVE these Lemon Pepper Wings and you will too since they are so easy to make. This makes enough Sauce to coat 2 pounds of Air Fried Wings.
<b>FACTOID</b>	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.
<b>TOOLS</b>	1) Small Saucepan 2) Stainless Tossing Bowl
<b>PREP</b>	None
<b>1</b>	<b>NAKED WINGS:</b> Pat 6 wings dry with paper towels. Put 2 tablespoons of 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. <b>HAND BREADED WINGS:</b> Add 1 tablespoon of the Dry Rub into the Dry Breading Mix:  Air Fry the Wings according to the chosen directions.
<b>2</b>	<b>SAUCE:</b> In a small saucepan over medium high heat, 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 10 minutes, whisking often.
<b>3</b>	<b>SAUCE:</b> For a slightly sweeter Sauce, you can Optionally add in a bit of Honey during simmering.
<b>HINTS</b>	This Sauce should coat the back of a spoon nicely (See Picture). <b>TOO THICK:</b> Whisk in a little hot water until it is correct. <b>TOO THIN:</b> Add in a little Cornstarch Slurry and simmer until thickened.

## LEMON PEPPER WING SAUCE

<b>4</b>	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.
<b>SERVE</b>	Arrange the Wings on a serving platter. Sprinkle the top generously with any Garnishes you like. Serve while very hot along with PLENTY of Napkins.