

MAPLE BACON WING SAUCE

F EASY

Last Modified: 11/28/2016

PREP: 5 Min
COOK: 10 Min
STOVETOP

SAUCE MIX

MAKES 2+ CUPS

QUA	MEASURE	INGREDIENT	PROCESS
12	Oz Pkg	Thin Cut Smoked Bacon (Refrigerated)	1/4" Lardons
8	Cloves	Garlic	Minced

WING WET SAUCE

1	Stick	Unsalted Butter	
1	Cup	Ketchup (Heinz)	
1	Cup	Maple Syrup	
1/2	Cup	Applesauce	
4	Tbsp	Mushroom Soy Sauce (Healthy Boy)	
2	Tbsp	Apple Cider Vinegar (Bragg Organic)	
2	Tbsp	Dark Brown Sugar	
2	Tbsp	Cornstarch	Slurry
2	Tbsp	Water	

PREPARATION

FACTOID	Maple & Bacon, what's not to like? Crispy, juicy and a boatload of flavor! Game day just got better. Makes enough Sauce for about 5 pounds of Air Fried Wings.
TOOLS	1) Medium Saucepan
PREP	Cut the cold Bacon into 1/4" Lardons & set them aside. Mince The Garlic Cloves and set them aside.
1	In a medium saucepan over medium heat, cook the Bacon Lardons until almost crisp, remove and set them aside to cool.
2	Pour off the Bacon Fat in the saucepan. Stir in the Garlic and fry stirring often until fragrant, about 2 minutes.
3	Chop the Bacon Lardons as finely as possible and stir them back into the Garlic. You could grind them in a spice grinder.
4	Add in the Butter and melt until the bubbling stops. Mix in the remaining Wing Wet Sauce ingredients and bring to a boil. Lower the heat to medium low and simmer for 15 minutes.
HINTS	This Sauce should coat the back of a spoon nicely (See Picture). TOO THICK: Whisk in a little hot water until it is correct. TOO THIN: Add in a little Cornstarch Slurry and simmer until thickened.
5	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 on a serving platter. Sprinkle the top generously with any Garnishes you like. Serve while very hot along with PLENTY of Napkins.