

Catch A Fire Wing Sauce

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Ingredients: Scotch Bonnet Pepper, Onion, Garlic, Tomatoes, Vinegar, Salt, Ginger, Herbs & Spices.

Rating: Not Rated Yet

Price

Price with discount \$10.99

Sales price \$10.99

Discount

Tax amount

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Manufacturer[Catch A Fire](#)

Description

Catch a Fire Spicy Hot Wing Sauce

Ignite your taste buds with the bold and intense flavors of Catch a Fire Spicy Hot Wing Sauce. This fiery sauce features the potent heat of Scotch Bonnet Peppers, perfectly balanced with the savory notes of Onion, Garlic, and Tomatoes. The tangy touch of Vinegar and the warm undertones of Ginger add depth and complexity, while Salt and a blend of Herbs & Spices enhance the overall flavor profile. Perfect for adding a bold kick to your wings and other favorite dishes, Catch a Fire Spicy Hot Wing Sauce promises to deliver a burst of unforgettable heat with every bite.

Catch a Fire Spicy Hot Wings

Ingredients:

- 2 lbs (900g) chicken wings
- 1/2 cup Catch a Fire Spicy Hot Wing Sauce (adjust to taste)
- 2 tablespoons olive oil
- 1 tablespoon soy sauce

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- 1 tablespoon honey
- 2 cloves garlic, minced
- 1/2 teaspoon salt (adjust to taste)
- 1/2 teaspoon black pepper (adjust to taste)
- Fresh cilantro, chopped (optional, for garnish)
- Lime wedges (for serving)

Instructions:

1. **Prepare the Marinade:** In a bowl, combine Catch a Fire Spicy Hot Wing Sauce, olive oil, soy sauce, honey, minced garlic, salt, and black pepper. Mix well to create a flavorful marinade.
2. **Marinate the Wings:** Place the chicken wings in a resealable plastic bag or a shallow dish. Pour the marinade over the wings, ensuring that each piece is well-coated. Seal the bag or cover the dish and refrigerate for at least 1 hour, or overnight for the best flavor.
3. **Preheat the Grill:** Preheat your grill to medium-high heat.
4. **Grill the Wings:** Remove the chicken wings from the marinade and shake off any excess. Place the wings on the preheated grill. Cook for 20-25 minutes, turning occasionally, until the wings are cooked through and the internal temperature reaches 165°F (74°C). Brush the wings with additional Catch a Fire Spicy Hot Wing Sauce during the last 5 minutes of grilling for extra flavor.
5. **Rest and Serve:** Once cooked, remove the wings from the grill and let them rest for a few minutes. This allows the juices to redistribute, keeping the wings moist and flavorful.
6. **Garnish and Enjoy:** Serve the grilled wings with fresh cilantro and lime wedges for an extra burst of flavor. Pair them with your favorite dipping sauces and sides like celery sticks, blue cheese dressing, or ranch.

These Catch a Fire Spicy Hot Wings are sure to impress with their bold and fiery flavors. Enjoy your culinary adventure with every bite! ????

Reviews

There are yet no reviews for this product.

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