

Title:

Wing Sauces - Great For All Occasions

Word Count:

661

Summary:

It's hard to tell which wing sauces are better because we all have different tastes. Buffalo wing sauces are not hard to make at all. The original Anchor Bar Buffalo, NY wing sauce is said to only have five main ingredients. But with so many varieties already available and with such inexpensive price tags, there's no reason to make them on your own. Buy a variety of wing sauces and try them all out I say!

More Info on Wing Sauces

If you want to have the widest selection...

Keywords:

wing sauce, hot sauce, cooking, bbq, barbeque, barbecue, buffalo, recipe

Article Body:

It's hard to tell which wing sauces are better because we all have different tastes. Buffalo wing sauces are not hard to make at all. The original Anchor Bar Buffalo, NY wing sauce is said to only have five main ingredients. But with so many varieties already available and with such inexpensive price tags, there's no reason to make them on your own. Buy a variety of wing sauces and try them all out I say!

More Info on Wing Sauces

If you want to have the widest selection of wing sauces, then you should go to InsaneChicken. They carry a VERY large catalogue of wing sauces, condiments, marinades, and barbecue ingredients that are hard to find in some retail outlets. The most popular brands include those coming from restaurants like Anchor Bar, home of the original Buffalo wings, and Hooters. They also carry brands that are extra hot or quite hard to find. Ordering is secure and convenient. Because most wing sauce products are inexpensive, you should try ordering a lot and stock up on this essential ingredient.

Wing sauces aren't just useful for chicken wings you know. You can use them on

any chicken part. You can even use them on ribs, pork chops and steaks. While wing sauces are typically mixed with the wings after frying, you can use wing sauces to marinate meats as well. They also make great seasonings to such viands like steak, meatloaf and various fried foods.

For the best culinary experience, consider serving your chicken wings with your choice of dip. The type of dip you should serve depends on the wing sauces used. For instance, hot wing sauce calls for blue cheese, ranch and mayo dips, while sweet wing sauces go well with sour cream and onion or cheddar dips. Also, remember that fresh salsa, pickle relish or minced tomatoes go well with ANY dish.

Buffalo Wings - Fun Recipe Ideas

Buffalo wings are fun to eat. Adults and children simple never tire of them! They are also very easy to make. You can fry them, bake them or grill them. You can make your own barbecue sauce or buy prepared sauces available in grocery stores. However, if you plan on making a lot of wings and feeding a lot of people, consider buying a variety of sauces at InsaneChicken.com, an online specialty sauce and condiment retailer. Below are some fun ways you can prepare wings quickly.

Wings - Coat Me Silly Ideas

Easy Wings. This dish is just perfect for those who don't have the time to make elaborate dish preparations. Simply get your frozen wings out of the freezer and defrost them in the microwave. Afterwards, you can mix some water and the wing sauce of your choice with the wings, and boil them on the stove. After the chicken and the sauce are thoroughly cooked, simply place the wing in barbecue sticks and sear them with the flames of your gas stove. This recipe is easy and delicious.

Tender Wings - Sweet chicken barbecue that falls off the bone is simply irresistible. It's relatively simple to make too. Just mix your favorite barbecue sauce into the chicken wings, along with paprika, brown sugar or pancake syrup. Place this in greased aluminum foil and wrap tight. Bake slowly for 3-4 hours and you'll have mouth-watering barbecue the entire family will enjoy. Enjoy these with baked potatoes and sour cream for a delicious dinner.

Fried Wings - This is a quick barbecue recipe that tastes just as good as the grilled counter part. Coat your chicken liberally with bottled wing sauce like Wing Time Mild Wing Sauce (for a slightly hot taste), or Jim Beam Wing Sauce (for really hot), or Spontaneous Combustion Chicken Wing Sauce (for ARE YOU

CRAZY hotness). Then in a non-stick pan, melt two sticks of butter and add half a cup of olive oil. Fry your wings until brown. This goes well with cucumber salad or some great tasting salsa!