

AGGY'S SAUCES

HOT CHILLI & SPICES BBQ CHICKEN WINGS RECIPE



TASTY MEAL

Serves 4

Cooked in 30 minutes

Hot Chilli & Spices sauce.

According to taste

4 chicken wings

Half a lemon

2 Tbsp yoghurt or sour cream

Sea salt

Agnes' cooking secret: squeeze lemon onto chicken and add sea salt before cooking it will seal the flavours in.

First, **grill** the wings until brown

In a bowl **Mix 3** Tbsp of yoghurt or sour cream to Hot chilli & spices sauce. Agnes recommends two tablespoons, check for taste.

Transfer chicken wings to the sauce

Coat the wings

Grill chicken until cooked

To make more usage of Hot Chilli & Spices sauce:

- ◆ Coat prawns before barbecuing
- ◆ Glaze chicken wings before baking
- ◆ Enrich chilli-con-carne
- ◆ Blend with any other of Aggy's Sauces for added bite
- ◆ Why not adding a spoonful to a Bloody Mary

BUY A BOTTLE, FEED A CHILD

For years Agnes has been developing the recipe for this sauce for friends and family.

Today they fund a foundation which provides hope for AIDS orphans in Zambia. Every jar sold feeds a child for day.

1 BOTTLE GOES A LONG WAY

To make more usage of Sweet Peppers & Spices sauces

- ◆ Spread between layers of lasagne
- ◆ Spoon onto the side of your plate with a roast
- ◆ Enrich a vegetable or chicken stir fry
- ◆ Use as a dip with nachos
- ◆ Use with relish on sandwiches

Aggy's Sauces are free from artificial preservatives and colouring, suitable for vegetarians

Aggy's Sauces Limited
www.aggysauces.com