



THE FRENCH'S FOOD COMPANY

Since 1904

ITALIAN BUFFALO WING SAUCE

Yield: 3 1/2 cups

Frank's® RedHot® Buffalo Wing Sauce combined with granulated garlic, dried Italian herbs, Parmesan cheese and olive oil makes a flavorful wing sauce.

INSIGHTS

Give customers the flavors they crave with this spicy Italian wing sauce that's just bursting with authentic fresh flavors. It's perfect on wings, grilled chicken tenders, meatballs or as a topper for burgers and steaks.

INGREDIENTS

| | |
|---------|--|
| 1/4 cup | Olive oil |
| 1/2 cup | Italian flat leaf parsley, chopped |
| 2 Tbsp. | Basil |
| 2 Tbsp. | Oregano |
| 1 Tbsp. | Garlic |
| 1/4 cup | Parmesan cheese, grated |
| 3 cups | Frank's RedHot® Original Buffalo Wings Sauce |

DIRECTIONS

1. Combine oil, fresh herbs, garlic and parmesan.
2. Add wing sauce, parmesan cheese and oil. Blend and hold refrigerated for service.

TIPS . HINTS . VARIATION

- It's perfect on a grilled chicken breast, grilled chicken tenders, meatballs or as a topper for burgers and steaks.
- Use with Buffalo Style Cheese-Steak (recipe on website).



- For wings: Toss 1/4 cup sauce with 12 cooked wings.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, should be reviewed and followed with respect to your preparation of this recipe.

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