

Garlic Parmesan Wing Sauce

Ingredient

- 2/3 Cup Butter
- 1/2 Cup Grated Parmesan Cheese
- 8 Large Basil Leaves, minced
- 4 Springs of Thyme, minced
- 3-4 Sprigs of Oregano, minced
- 5 Cloves of Garlic, minced
- 1 3-4 inch long Sprig of Rosemary, minced
- 1/2 tsp Kosher Salt

Direction

This is enough sauce for 10-12 wings, if you need more just double the recipe as needed.

Preheat oven to 375°F

Line a cookie sheet with foil for easy clean up, and place a bakers rake in center of cookie sheet.

Rince and pat wings dry.

Season wings with salt and ground pepper and place on rake in a single layer.

Place in oven on center rack to cook.

While wings start baking in oven, start your sauce.

Destem and minced all herbs.

In a medium size double boiler, on low heat melt butter.

*If you do not have a double boiler, don't fret, just use a small pot and 2 cup glass measuring cup. **MAKE SURE YOUR MEASURING CUP IS HEAT SAFE!** I use a Pyrex glass measuring cup. Fill the pot with water and place your glass measuring cup with butter inside, into the pot. Make sure there is enough water to surround the measuring cup but not enough to over flow or reach the top of your glass measuring cup, and this will act as a double boiler.)

It is important to allow the butter to melt without any moisture from outside source to get into your butter, water and butter do not mix and it will cause sogging and that's just gross!

Allow butter to melt completely, then add in all the minced herbs and keep on a keep on a low heat.

After 2-3 minutes, allowing the butter and herb mix to infuse, add Parmesan Cheese and mix completely.

Allow butter mixture to rest on simmer, but do keep an eye on the Garlic Parmesan Butter sauce to ensure it does not burn! At this point I just put the double boiler in the back burning (I do not turn it on) that is the release chute for my oven, the heat from my oven is more then enough to keep the

sauce warm.

Put aside 1/4 a cup or so before using sauce to biasing wings with brush, in order to not contaminate all the sauce.

Allowing the wings to continue cook in the oven while biasing them often with the sauce using a biasing brush.

Once wings have cooked completely (165°F inside temp), place in a large bowl, add reserved sauce to bowl and toss to coat cooked wings completely.

Serve and enjoy!

