SUNDAY SUPPER
Live Webcast & Restaurant Fundraiser

AROOSTOOK SOMERSET PISCATAQUIS PENOBSCOT WASHINGTON OXFORD ANDROSCOGGIN FRANKLIN KENNEBEC WALDO HANCOCK CUMBERLAND SAGADAHOC LINCOLN KNOX CUMBERLAND YORK

Pizza, Wings n'Doughy Things

October 18ᵗʰ, 2020 – Episode 5

THE SIDE DISH

From Charlie Giguere & Chef Mike Williams of the Silver Street Tavern in Waterville

RECIPE ONE:
Silver Street Tavern Back Alley Wings… and Thai Sizzle Wings
"Great sauces for wings, and many other things"

<u>Silver Street Tavern Back Alley Wings</u>
<u>Ingredients:</u>
- 20 chicken wings, pre-cooked
- 1oz dried ghost peppers
  vegetable oil (just enough to cover the 1oz peppers)
- ½ cup minced garlic
- ½ cup sugar
- ½ cup soy sauce
- ¼ cup vinegar
- ½ cup sriracha sauce
- ½ cup fish sauce
- ½ cup chopped cilantro
- 1 tbsp red pepper flakes
- 1 tbsp cayenne

<u>Instructions:</u>
1. Cook your wings using your desired method
2. Roast 1oz dried ghost peppers in vegetable oil (just enough to cover the peppers) for about 5 minutes. It will smell like coffee… Let that cool
3. To the peppers, add all other ingredients
4. Wisk all that together…and boom, you just made liquid fire!
5. After sauce is complete, simply toss with your fully cooked wings… or serve as a dipping sauce, and Enjoy!

RECIPE TWO:
Thai Sizzle Wings
Ingredients:
- 20 chicken wings, pre-cooked
- ½ cup minced garlic
- ½ cup sugar
- ½ cup soy sauce
- ¼ cup vinegar

SUNDAY SUPPER
Live Webcast & Restaurant Fundraiser

AROOSTOOK SOMERSET PISCATAQUIS PENOBSCOT WASHINGTON OXFORD ANDROSCOGGIN FRANKLIN KENNEBEC WALDO HANCOCK CUMBERLAND SAGADAHOC LINCOLN KNOX CUMBERLAND YORK

- ½ cup sriracha sauce
- ½ cup fish sauce
- ½ cup chopped cilantro
- ¼ cup vinegar

Instructions:

1. Cook your wings using your desired method
2. Whisk all that together…and boom, you just made liquid fire!
3. After sauce is complete, simply toss with your fully cooked wings… or serve as a dipping sauce, and Enjoy!

   **Both sauces are also great for stir fry's with pork, seafood and of course chicken!