

HONEY SRIRACHA WING SAUCE



INGREDIENTS

- 5 tablespoons butter, melted
- 1/4 cup [Monin Honey Sweetener](#)
- 1/4 cup Sriracha sauce
- 1 tablespoon soy sauce
- 2 teaspoons lime juice, fresh



GLASSWARE

- 16 Culinary



GARNISHES

- Rien



PREPARATION

1. Place all ingredients except butter in a food processor or blender and pulse until combined. Heat butter until “just melted” on stove top or in microwave. Add butter to other ingredients and process or blend until smooth. Toss cooked wings with sauce, drain and serve. Optionally serve wings garnished with toasted sesame seeds.