



How To Make Hot Wings eBook - With Recipes

How to Make Hot Wings: A Step by Step Guide

July 12th, 2012

How To Make Hot Wings

Let me say first that hot wings are one of the easiest things to make. For those of you that make special trips to your local wing joint, you should try to make your own. Nothing beat fresh hot wings, made to your personal liking. Yum!

Step 1: Quality Chicken Wings



When shopping for chicken wings, always by the highest quality you can find. Trust me, it's worth it. Estimate that each person will eat between 10-15 wings for a meal or 5-7 wings as an appetizer. This should insure that you get enough wings to go around.

Step 2: Prepare Your Cutting Board



Make sure your cutting board is sanitized and your knife must be sharp as you will be cutting through some chicken bones. I always place a towel under my cutting board to prevent slippage since I will be applying a lot of pressure to get through the bones.

Step 3: Prepare Your Breading



Prepare your breading mixture ahead of time, that way as you cut each wing, you can throw it into the breading. For this Super Bowl Feast I used Hooter's Wing Breading, because, well it's what I had on hand. I've also found that their breading coats the wings pretty evenly which results in even sauce distribution and great flavor! If your going to make your own breading, it's simple. Just use some flour and spices to seasoning to your liking.

Step 4: Cutting the Wings



In order to create the right sized chicken wing, you must cut the wing in two places and discard of the tip of the wing.



After the first cut, your chicken wing will look like this. After the next cut, you will dispose of the chicken wing tip and place the usable wing pieces into the breading mixture.



Step 5: Breading The Chicken Wings



Place all of your cut chicken wings into the breading mixture. Mix wings in the breading until each is evenly covered. See image below:



Once your wings are evenly breaded, cover and place in a refrigerator for about an hour to an hour and a half.

Step 6: Frying Your Wings



Use only quality pure vegetable oil when frying your wings. Heat the oil, remove your wings from the fridge and place in oil. You will fry the chicken wings until golden brown. If you are making a lot of wings, break it up into small batches, so that each wing is evenly cooked and maintains its breaded coating.



Your wings should be golden brown when you remove them from the oil, or a little darker if you prefer them well done. When wings are removed from the oil, place them on a paper towel covered plate to remove some of the excess oil.

Step 7: Adding the Wing Sauce

Yes, you can make your own wing sauce, but if you have access to it, I recommend trying the bottled wing sauces once in a while. You'll be surprised by how well they flavor your wings. Place your fried chicken wings in a large bowl and toss with your wing sauce of choice. Plate your wings, add bleu cheese and celery if you like and there you go. And there you go:

Homemade Hot Wings



For our Super Bowl Wing Bonanza I created 5 Flavors of Wings:

Anchor Bar Original Wing Sauce – A great basic wing sauce, if your a beginner in the wing category, then try this sauce first, it's the Original! 5 out of 5 stars

Anchor Bar Honey BBQ Wing Sauce – Okay, I typically like only traditional hot wings, but with this Honey BBQ wing sauce, even my wife ate the hot wings! It has a great Honey taste with a good BBQ sauce base. 4 out of 5 stars

Anchor Bar Honey Mustard Wing Sauce – I just had to try this one since I've been on a honey mustard kick with everything else I eat. This was a great change of flavor from the other wings we were eating. The only downside of this sauce was that I felt it was a little too thick. But hey, some people like their wing sauce thick. 3 out of 5 Stars

Wing Time Hot Wing Sauce – This sauce is slightly thicker in texture then the Original Anchor Bar, it has a slightly hotter taste and a bit more of a bite to it. I like the spices and parmesan that they put in there. 4 out of 5 Stars

Hooter's 3-Mile Island Wing Sauce – I love hot foods (as if you couldn't tell) and with the Hooter's 3-Mile Island I was expecting a little more heat, but I was pleasantly surprised by the chunks of peppers in the sauce itself. The base was very thin and seemed to be absorbed by the wings quicker then I could put it on, but they still came out very tasty, even if they weren't spicy enough for me. 4 out of 5 Stars

How To Make Buffalo Wings: A Step by Step Guide

July 12th, 2012

It's Football season again and that means a steady Sunday diet of wings and chili. This Sunday we decided to host a 'Wing-Off' in order taste test several new wing sauces. So how is this guide on how to make Buffalo wings going to be any different then the previous [how to make hot wings post](#)? Breading. Traditional Buffalo wings go sans breading whereas the popularized 'hot wings' (Hooters) variety needs that extra padding. So essentially, Buffalo wings are that much easier to make since there's one less step.

Step 1: Cut Up Your Wings



Sure, you can buy pre-cut hot wings – but why would you want to? By cutting your own you can ensure that you have equal amounts of wings and drumettes, plus it's simply cheaper. Cut your wings at the two joints and discard the tips.



Look ma! No breading!
Step 2: Deep Fry



Deep fry wings 10-12 minutes in hot Canola or Peanut Oil – until golden brown.



Drain wings after removing from oil. Fry wings in batches so you don't over crowd the oil.
Step 3: Sauce Time



Once your wings have drained, toss in your favorite wing sauce (or 7). “True” Buffalo wings are made with equal parts Frank’s Red Hot Sauce and melted butter.

For the second annual ‘Wing-Off’ the following sauces were chosen:

From left to right -

Frank’s Original Red Hot Sauce (mixed with melted butter) – Had to go traditional on this one to appease the Buffalo wing fanatics out there.

Frank’s Red Hot Buffalo Wing Sauce – Could Frank’s Buffalo wing sauce be better than the original sauce?

Rizzotti’s Gourmet Wing Sauce – A ‘gourmet’ wing sauce featuring garlic and parmesan.

Defcon 3 – The one that started it all...

Defcon 2 – Recently received a 2006 First Place Scovie for Best Wing Sauce

Defcon 1 - Made with extract, this bugger is the hottest of the Defcon line.

Marinade Bay Not Just for Buffalo Wings Sauce – I picked this up in Whole Foods on a whim.

Step 4: Eat!



Here we have it, 7 different types of Buffalo Wings – Defcon 1 Wings were too hot to put on the plate amongst the other wings.



Mmmmm fresh Buffalo wings...



2nd Annual 'Wing-Off' Results:

[Frank's Original Red Hot Sauce](#) (mixed with melted butter) – Great buttery flavor with a strong vinegar cayenne bite. Not hot enough for even the ladies in the group. 4 out of 5 Stars

[Frank's Red Hot Buffalo Wing Sauce](#) – At \$2.79 a bottle, it's cheaper to buy this than to mix the original Red Hot with butter, but cheaper is definitely not better. However, for a \$3 bottle of wing sauce this can't be beat. 3 out of 5 Stars

[Rizzotti's Gourmet Wing Sauce](#) – One would not expect this kind of flavor to come out of such an unassuming bottle. Definitely not for those that don't love garlic. The parmesan is a wonderful addition for your tastebuds and thickens the sauce so it sticks nicely to the wings. 4 out of 5 Stars

[Defcon 3](#) – Deemed 'perfect' by the newb chilehead of the group, everyone else found it a bit lacking. Fortunately, this sauce is great on more than just wings. 3 out of 5 Stars

[Defcon 2](#) – *Winner of the 2006 Scovie for Best Wing Sauce* – Amen to that. This Defcon creation was the hands down winner of the 2nd Annual 'Wing-Off'. Great flavor and heat balance in a sauce that sticks perfectly to the wings. 5 out of 5 Stars

[Defcon 1](#) – Only the true chileheads in the group sampled these killer wings. Same body as Defcon 2 but with extreme heat. Watch out for the capsaicin, it'll bring tears to your eyes. 3 out of 5 Stars

Marinade Bay Not Just for Buffalo Wings Sauce – Ever taste something and immediately wonder if the people that make it honestly think it's good? Marinade Bay employs a combination of liquid margarine & canola oil in this 'Not Just FOR Buffalo Wings' disaster. 0 out of 5 Stars

Recipe: Chipotle Honey Glazed Chicken Wings

July 12th, 2012

Chipotle Honey Glazed Chicken Wings with Toasted Sesame Seeds and Green Onion

Serves: 6

Preparation time: 20 minutes

Total time: 1 hour

Though this version of hot wings is healthier than the classic — which is deep-fried and tossed in lots of butter and hot sauce — it's every bit as tasty.

Ingredients:

1 cup honey

2 to 3 tablespoons puréed canned chipotle chiles in adobo

2 tablespoons Dijon mustard, divided

4 tablespoons ancho chile powder, divided

1 teaspoon kosher salt

4 tablespoons canola oil, divided

2 teaspoons ground coriander

2 teaspoons ground cumin

2 teaspoons Spanish paprika

3 pounds chicken wings

2 tablespoons sesame seeds, toasted

Kosher salt and freshly ground black pepper

3 green onions, white and green parts, thinly sliced

Directions:

Heat your grill to medium-high.

In a small bowl, whisk together the honey, chipotle purée, 1 tablespoon of the mustard, 1 tablespoon of the ancho powder, 1 teaspoon salt, and 2 tablespoons of the oil in a small bowl. Divide the glaze evenly between 2 bowls, one small and the other large.

In another small bowl stir together the remaining 3 tablespoons of ancho powder with the coriander, cumin and paprika. Rinse the chicken wings under cold water and pat dry with paper towels. Cut the tips off the wings and discard (or freeze and use for making chicken stock). Cut each wing into 2 pieces through the joint. Place the chicken wings in a large bowl, add the spice rub and the remaining 2 tablespoons oil, and toss to coat. Season with salt and pepper and place the wings on the grill in an even layer. Grill until golden brown and slightly charred, 4 to 5 minutes. Reduce the heat of the grill to medium, turn the wings over, and close the lid of the grill. Continue grilling until just cooked through, 15 to 20 minutes longer, brushing with the small bowl of glaze every few minutes and turning once during the last 10 minutes of cooking. Transfer the wings to the large bowl, brush with the reserved glaze, and toss to coat. Transfer to a platter and sprinkle with the sesame seeds and green onions before serving. From “[Grill It! By Bobby Flay](#)” (Clarkson Potter, \$35).

Those look delicious. I always look forward to the creative dishes that you, Sam and SteveM post on here. Keep it up.

Wing Recipe: Asian Style Sesame Wings

July 12th, 2012

Asian Style Sesame Wings

By: Sam McCanless

18 chicken wings

¼ C soy sauce

¼ C honey

½ C chicken stock (I used turkey stock we made from a deep fried bird)

1 tsp minced garlic

1 tsp minced ginger

1 tsp sesame oil

1 Tbl minced shallots

1 Tbl Huy Fong Sriracha

1 Tbl fish sauce

4 pequin peppers broken in half

¼ C sesame seeds

Dipping sauce

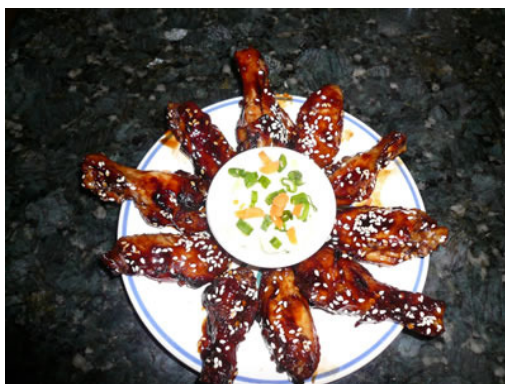
⅔ C sour Cream

2 tsp wasabi

Preheat oven to 400o , Arrange chicken wings in a medium sized casserole dish. Combine all other ingredients except sesame seeds in a small bowl. Pour mixture over wings. Bake for 1 hour. While wings are cooking , mix the wasabi and sour cream, then

place in fridge until wings are ready to serve. Remove wings. Pour liquid into a small sauce pan over medium heat and reduce to about $\frac{1}{2}$ C. Return wings to casserole and broil for about 10 minutes to crisp up skin and add some color. Remove wings to a large skillet. Pour reduced liquid mixture over wings. Place skillet on stove top on medium heat turn wings to thoroughly coat. Sprinkle with sesame seeds. Serve with wasabi sour cream dip.





You weren't kidding when you said you were going to stack the deck. 4 recipes, good work, lots of creativity too!

Nice recipe. I look forward to trying this one soon. I love the addition of shallots and the pequin peppers . Great recipes!!

I made these wings last night – they were delicious. The complexity of the flavor in the sauce when paired with the wings – outtasight! Instant Fave!

Wing Recipe: A Pirate's Death Wings

July 12th, 2012

A Pirate's Death Wings AKA; Why the rum is always gone!

By: Sam McCanless

18 chicken wings

 $\frac{1}{2}$ C flour

1 tsp onion powder

1 tsp hickory smoked sea salt

1 tsp garlic powder

 $\frac{1}{4}$ C Blair's Jersey Death sauce $\frac{1}{4}$ C butter (melted)

1 Tbl minced shallots

1 tsp minced garlic

 $\frac{1}{4}$ C Cruzan Blackstrap Rum

Combine flour, onion powder, salt and garlic powder in a gallon size Ziploc bag, Add the chicken wings, shake to fully coat all wings. Fry wings in batches of 6 in deep fryer at 385o F for about 5 minutes wings should be golden brown and floating at the top of the fryer.

Remove wings to a plate lined with several thickness of paper towels. When all wings are cooked and drained place the wings in a large non stick skillet. In a large glass measuring cup combine Death sauce, butter, shallots and garlic. Pour sauce mixture over wings. Place skillet on the stove top on medium high. Make sure the ventilation is on high or these will choke you out! (I had to open the back door and my wife and two year old were still choking and had to go down stairs). Turn wings to thoroughly coat. Now add the rum. Use caution when cooking over gas as these can ignite at any time (flames can be over 12" and facial hair may be in jeopardy). Simmer one minute then light it. The flambÃ© is quite impressive (don't know if the photos do it justice). Serve with celery sticks baby peeled carrots and blue cheese dressing. Have a beverage ready 'cause these are f'ing hot , I prefer a rum and whatever I can find to mix with it , milk would be a good choice!







Ok Sam, the peanut thai wings just took a back seat bro! These things look great! Love the flambÃ©™ with the rum. No PBR needed here!

Oh my goodness those wings look mean!! I don't usually need the Bleu Cheese but in this case it would be nice to have near by. Nice!!

Yeah Scott I agree. I think the Bleu cheese is a necessary with this recipe. Wings are look'n good & hot Sam!....and so now I KNOW WHY the rum is always gone. ■

next time i order im getting more jersey death and im trying these, ill let you know how they compared to deathmatch wings. i usually make my wings with megadeath, vinegar, butter and garlic. so its probably a similer recipe yours just looks a little more complex for a better flavor and a hotter sauce. anyway i look forward to trying it.

Hey Sam, Looks Good, I will give them a try, I sometimes would pour 151 over the wings and light at Outdoor bbqs....People seem to have a better idea of whats coming their way!!! see ya.....Feel ALive BLAIR

Uhhhh, these wings are painful. If it's just pain you are looking for than this recipe is for you. The flavor was not good at all. I wouldn't mind the heat so much if there were some good taste to go along with. I'd maybe try this recipe again mixing in some garlic pepper sauce as well.

Wing Recipe: "Better Than a Big Screen TV at a Super Bowl Party"# Habanero Pomegranate Chicken wings

July 12th, 2012

I have done nothing but make chicken wings and developing new recipes since I entered last years HSB Wing off. I have come up with a few unique combination's, such as the Curry Wings that I submitted at the Turkey Day Recipe Contest in November. When trying to think of something unique for this contest, I came up with this recipe.

I made the first batch, not even knowing if it would work out. It did, and I haven't changed a thing since.

I made another batch the next morning to bring into my official taste testers at work and was told by all that these were amazing. One person even said, after only having one wing "This is the best chicken wing that I have ever had".

I know that if you serve these wings at your Super bowl party, you will be the king or queen of the block. They have a real kick to them, but the sweetness encourages even the amateur chili head to keep coming back for more. The pain is worth it.

Habanero Pomegranate Glaze (Makes enough for 4 LBs of Wings. Make this amount even if making only 2 lbs, would be great on ribs, pork tenderloin or chicken)

2 Cups 100% Pomegranate Juice (1 Personal Drink size of POM available at the grocery store in the produce section)

3 Crushed Garlic cloves

1 1/2 Cups Liquid Honey

1 Tsp Dried, crushed Habanero (I used White Habanero that I grew and dried out last summer)

2. In a large Zip lock bag divide wings into 2 – 3 batches, and 1/2 to 1/3 of the season to the bag and shake until all wings have been covered, put in refrigerator while you reduce the glaze.

3. Mix ingredients for glaze and place on stove at low to medium, reduce for about an hour until there is about 1 1/2 cups and the mixture is a syrup consistency. Stir occasionally ensuring it doesn't burn or boil over. If it leaves a nice glaze on the spoon after letting it drain for 30 seconds, you are done. Let cool to thicken more.

4. Place seasoned wings skin side up for crispy wings, on a baking sheet. (I use a wire grate sprayed down with PAM to prevent sticking on top of the baking sheet), repeat with the remaining wings

7. When the wings are done let sit for a few minutes then place them in a Tupperware container and add some glaze, cover and shake it up to coat the wings.

Recipe: Cap'n Capsium Wings

July 12th, 2012

Cap'n Capsium Wings

By: Jo

EASY Ingredients:

4-5 lbs of wings

2 C Cap'n Crunch Cereal

2 C Blair's Habanero Chips

1 tsp onion powder

1 tsp garlic powder

1 egg

1 C milk

Oil for Frying

Directions:

Heat oil to 375 in fryer or deep skillet.

Crush cereal and Blair's chips to crumbs in a plastic bag, and spices above.

Beat egg and milk together in a bowl.

Dredge wings milk/egg mixture

Shake pieces to coat in cereal/Blairs chip mixture Fry 5-6 minutes until golden brown.

Drain on paper towels.

Serve with YOUR favourite wing sauce. Id never take the liberty to tell a Chil-pal how to FEEL ALIVE!

Wing Recipe: Hot 'n Dusty Wings

July 12th, 2012

Hot 'N Dusty Wings
By: Dr. Biggles ([Meat Henge](#))



The mighty Nick Lindauer of [Hot Sauce Blog](#) is hosting his 2nd annual Hot Wing competition. I didn't make it in last year, but this year is different. I got my act together and put this little recipe up.

Hmmm, I wonder if [red savnia](#) chile pepper is hot-like?

When someone mentions hot wings, you've got a pretty good idea as to what they're talking about. Juicy chicken wings with a bright red, spicy sauce all over the place. I love those suckers, you can just slurp the goodness right off the bones. Hooyah!

But I wasn't in that mood, I wanted something deep fried, spicy, juicy and gave good crunch. A food that caused you to breath in the gathering flood of hotness. MmMmMmm, deep fried gathering flood.

First a marination of Salsa Encino (arbol chiles & vinegar) combined with a little red El Yucateco (habanero action), overnight in the fridge to a day or 3 is best. Let come to room temperature and get your deep oil action going.

My first attempt was with corn meal only, as soon as it crisped up, it fell off. So, I tried adding half that amount more of ap flour. Bingo! Fry till a golden brown and finish with a nice dusting of red savina chile pepper dust. Limes are optional, hey.



The marinade mellowed with the cooking, yet retained some sharp flavors from the vinegar & habanero peppers. The coating on the wings wasn't too thick, just the right amount, nice & crunchy with the cornmeal action. Finishing with the chile pepper dust gave a nice sharp spike of heat that wasn't really expected. One does have to be careful eating such things though, that pepper dust translates to the fingers and one decent pick of the nose makes your eyes and nose run for quite some time.

After all was said and done, I enjoyed myself and the food was just as I had envisioned it. Cheers and beers to you all!

xo, Biggles

Wing Recipe: Kamikaze Wings

July 12th, 2012

Kamikaze Wings
by Lee@DC

-Makes about 12 wings

INGREDIENTS

2 lbs drummettes

3 eggs

1 TBL milk

Some Cornstarch

Carrot sticks

Celery sticks

Danny Cash's Renegade Ranch

Vegetable oil

Sesame Sauce

1/3 cup Soy sauce

1 cup honey

1 TBL cornstarch as thickener

2 TBL apple cider vinegar

1 TBL peeled & minced ginger root

1 TBL toasted sesame oil

2-3 cloves fresh crushed garlic

1 TSP Cayenne pepper

2 TBL (or more) of Danny Cash's Naga Sabi Bomb Hot Sauce

To prepare:

1. Heat oil in pan or fryer.

2. Mix 3 eggs and milk together for egg wash.

3. Dip drummettes one at a time into egg wash, and then roll in cornstarch liberally. Place each directly into oil.

4. Deep fry for 10-20 minutes turning frequently or until golden brown and crispy.

5. Add cider vinegar and Soy sauce to a large bowl, then add in cornstarch and stir until it completely dissolves. Add the rest of the ingredients for the sauce, stir and taste. Adjust heat level accordingly.

6. Roll drummettes in sauce, sprinkle on toasted sesame seeds and serve with the DC Habanero Garlic ranch.





NOTE: If you are making this recipe ahead of time to heat up at a party later like I did, save some of the sauce after rolling the wings. Later, place the wings in a pan and pour more sauce over them and heat at 400F for 10 minutes or so. They get all caramelized from the honey and are even better!

We took these to some friends' house who were having a shrimp boil and they were a huge hit. I added the tablespoons of Naga Sabi Bomb and they were great with respectable heat, but next time I'll add more for a real burn. So make sure you test the sauce for flavor and heat before rolling the wings in it.

LEE@DC

Wing Recipe: Green Wings & Ham!

July 12th, 2012

Green Wings and Ham

By: Chilebrown

This is a salute to Dr. Suess!. I first made a rub with Salt and Pepper and Green Chile Powder. I rubbed the wings and grilled them on a medium heat on the barbeque. I then cooked a couple of strips of bacon and reserved the fat. I added a 1/4 cup of melted butter to the reserved bacon fat. I then used one of my favorite hot sauses. I poured a half bottle of 'El Yucateco into the butter and fat mixture. All that was left was to toss the wings in this mixture.

These wings were Hot!!!!. They were very tasty. How can you go wrong with bacon fat, butter and El Yucateco.

Ingredients:

1lb chicken wings

1/2 bottle of 'El Yucateco

1/4 cup bacon fat

1/4 cup butter

salt pepper and green chile powder





Wing Recipe: Thai Peanut Wings

July 12th, 2012

Thai Peanut Wings
By: Sam McCanless

1 ½ C turkey stock
4 Tbl peanut butter

2 Tbl Huy Fong Sriracha sauce

1 tbl soy sauce

1 Tbl fish sauce

1 Tbl honey

1 tbl chopped scallions

1 tsp minced ginger

1 tsp sesame oil

¼ C crushed cashews

¼ C crushed peanuts

1 Tbl diced scallions

Preheat oven to 400 degrees . Arrange wings in a small casserole dish lined with nonstick foil. Mix all other ingredients (except nuts and scallions) in a small sauce pan over medium heat, simmer for about 10 minutes. Pour mixture over wings. Cook wings uncovered for 1 hour.



Allow to cool, cover and refrigerate overnight. Place casserole back in oven turn oven on broil. When sauce is re-liquified remove wings pour liquid into a large nonstick skillet. Return wings to casserole and place back in oven turn as necessary to crisp skin. Transfer wings to skillet as they crisp. When all wings are in skillet, place skillet on stove top on medium high heat. Turn wings to coat thoroughly. Sprinkle ¾ of nuts over wings turn to coat.



Transfer wings to a large serving bowl. Sprinkle the rest of the nuts over top and garnish with scallions. These wings are very rich, they stand alone, but would be great with a bowl of white rice.



Wing Recipe: Naga Wings with Oyster Dipping Sauce

July 12th, 2012

Naga Wings with Oyster Dipping Sauce
By: Sam McCanless

18 chicken wings

1/2 C flour

1 tsp onion powder

1 tsp garlic powder

1 tsp hickory smoked sea salt

1 tsp Naga Jolokia powder

Danny Cash Naga Sabi Bomb

Dipping sauce

2 large oysters in their liquor

1 Tbl minced shallot

1 Tbl scallion

1 tsp crushed garlic

1 baby peeled carrot minced

1/2 C sour cream

For the dipping sauce place the oysters and their liquor in a blender or food processor, liquefy. Add the rest of the ingredients and pulse to blend them thoroughly, chill in fridge for one hour.

Combine the dry ingredients and wings in a large Ziploc bag. Shake to coat wings evenly. Deep fry wings in batches of 6 at 385° for about 5 minutes or until they are golden brown and floating remove to a plate with several thicknesses of paper towels. Dust liberally with Naga Powder. Apply a generous amount of Danny Cash's Naga Sabi to each wing. These should be served with a freshly shucked oyster on the half shell. Dust top of dipping sauce with Naga Powder for presentation.



Wing Recipe: Ass Murdering Wings Roulade

July 12th, 2012

Ass Murdering Wings Roulade
By: Sam McCanless

6 chicken wings (drumette portion)
3 slices pastrami

3 slices swiss cheese

½ C sauerkraut

Ass Murdering Hot Sauce

Sliced black olives

12 toothpicks

Preheat oven to 325. De bone wing sections, reserve bones. Lay meat out on cutting board. Spread plastic wrap over meat (it prevents raw poultry splatters.) Pound meat with meat tenderizer to about 1/8" thick. Wash hands and arrange all other ingredients. Place a small piece of pastrami, swiss cheese, sauerkraut and Ass Murdering Hot Sauce on each meat portion. Roll up and fasten together with two toothpicks each. Place in a small casserole along with the bones (I lined mine with nonstick foil this time!) drizzle with olive oil. Seal foil and cook for 1 hour. Remove from foil broil for about 10 minutes to brown. Add a piece of swiss for the top of each one and an olive or two. Return to broil just long enough to melt the cheese. Serve with a generous amount of Ass Murdering sauce on the side.







