

SEPTEMBER 08

freedom grill Fire Brand

NATIONAL TAILGATING MONTH

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LABOR DAY

NATIONAL CHEESEBURGER DAY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

FIRST DAY OF FALL
OCTOBERFEST BEGINS



*Fire Brand Habanero
Hot Blazing Chicken Wings*

RECIPE of the MONTH

- 18 Chicken Wings (drumettes)
- 1 Tbs. Vegetable oil
- 1/2 cup of Fire Brand Habanero Hot Sauce
- 2 Tbs. of red pepper hot sauce like Cholula or Tabasco to taste

Boil chicken wings on the stove or grill for 8 minutes. Whisk together sauce ingredients in a small pan. You can either add the chicken wings to the sauce for a few minutes and then grill them or grill them first then add them to the sauce. It's really up to you. If you make enough sauce you can do both for even more flavor. Pre-boiling the wings makes them more juicy than just grilling them and grilling will only take a few minutes per side.