



Making the chicken that makes your menu.™



## The General's Flyin' Tigers

Great ideas from the Chefs at Brakebush

Simply  
**Asian**  
We do the work for you

### The Recipe

- 6 pieces 6262 Brakebush Wing Ditties  
or 4600 Brakebush Naked Extreme Wing
- ½ oz. Asian Menu Orange Ginger Sauce
- ½ oz. Asian Menu Sesame Garlic Sauce
- ½ oz. Asian Menu General Tso's Sauce
- ¼ oz. Green onion  
Sesame seeds (garnish)

#### Method:

1. Fry wings to an internal temperature of 165 degrees per specifications.
2. Toss hot wings in the trio of Asian Menu sauces and finish with green onion.

### Wasabi Ranch Dipping Sauce

- 2 oz. Ranch dressing (Hidden Valley)
- ½ oz. Asian Menu Sesame Garlic Sauce
- ¼ oz. Wasabi paste

#### Method:

1. Mix together the Ranch dressing, the Sesame Garlic Sauce and the Wasabi paste.

Note: add more Wasabi paste to intensify flavor.

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### #1 Ingredients:

6262 Wing Ditties  
Asian Menu Orange  
Ginger Sauce  
Asian Menu Sesame  
Garlic Sauce  
Asian Menu General  
Tso's Sauce  
Green onion  
Sesame seeds



### #2

Fry wings to an internal temperature of 165 degrees per specifications. Heat the trio of Asian Menu sauces.



### #3

Toss hot wings in the sauce mixture and finish with green onion.



### #4

Serve with Wasabi Ranch Dipping Sauce.