



## Foodservice East Recipe Card

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**RECIPE:** Champion Fire Wings and Buffalo-Blue Cheese Dip

**CREATED BY:** Boston Marriott at Copley Place

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### Champions Fire Wings

Ingredients:

12 Chicken wings  
2 tbl Ashanti hot sauce  
1 tbl Sriracha sauce  
5 celery sticks  
5 carrot sticks  
¼ cup ranch dressing  
¼ cup Buffalo-Blue Cheese dip (see below)

1. Deep fry chicken wings until golden and cooked through.
2. In a stainless steel bowl, whisk together Sriracha sauce, hot sauce and melted butter. Add wings and toss until evenly coated.
3. Place wings on a platter and place carrot sticks and celery alongside.
4. Serve with ranch dressing and/or Buffalo-Blue Cheese dip.

### Buffalo-Blue Cheese Dip

Ingredients:

¼ cup of Ashanti hot sauce  
¼ cup of blue cheese dressing

Combine both ingredients in a stainless steel bowl and mix well. Place in a covered container and store refrigerated up to three days.