



Hemingway Dipping Sauces



The HUNT Grilling Sauce is inspired by Hemingway's adventures hunting the region of Lake Manyara, Tanzania. The sauce contains native African spices and fruits, including African bird's eye, paprika, Hoisin, which contains tamarind, mandarin oranges and mango. These native flavors have been added to a tomato and pepper base to give it a sweet flavor on the front with a little bite on the back. *MSRP: \$12.99*

The BULL Hot Sauce is based on Hemingway's experiences during the running with the bulls in Pamplona, Spain and his novels *The Sun Also Rises* and *Death in the Afternoon*. This recipe includes an infusion of smoked Spanish paprika. *MSRP: \$9.99*

Grilled Chicken Wings with The BULL & The HUNT Dipping Sauces

Unless you are in need of more hair on your chest, you can make a sweeter wing and put The BULL Hot Sauce on the side.

INGREDIENTS:

- 2 lbs of fresh chicken wings, cut at joint
- 2 cups of Hemingway's The HUNT Grilling Sauce
- 2 tbsps. of Hemingway's The BULL Hot Sauce
- 1 cup of orange juice
- 3 tbsps. of lemon juice
- 2 tbsps. of soy sauce
- Salt/Pepper to taste

DIRECTIONS:

Blend all liquids in a blender or food processor. Marinade wings overnight. The next day, fire up your grill and oil grate. Grill the wings until desired doneness

NOTE:

They will flame like a mother do keep a water spritzer close by or invite a local fireman over for dinner.

SERVE along with personal cups/bowls of The BULL Hot Sauce.