**G Love’s Chicken Wings with Mac N Cheese**

This is the sauce for 4 LBS. of Chicken wings

5 tablespoons EVOO (extra virgin olive oil)
juice from 6 limes
2 tablespoons of paprika

Teaspoon of sugar
Teaspoon of sea salt
2/3 cups G Loves OriginalSauce
2 tablespoons honey
Tablespoon of apple cider vinegar

6 tablespoons butter

 Combine oil, juice from 4 limes, paprika, sugar and salt in a gallon zip lock and add wings. Marinate overnight

In a pan combine hot sauce, honey, remaining lime juice and vinegar until hot and add then add salt to taste. Add butter and whisk until broken down. (Sauce can be adjusted by adding more salt, honey and hot sauce to taste)

Smoke, bake or fry wings.

Put cooked wings in bowl and toss!

**"Nothin Quite Like Home" Mac N Cheese**

In med pot over med heat: 1 gallon of milk, 1 qt heavy cream, 1.5 qt water, let come to a steamy med-high temp. Add 1 tbsp cayenne, 1 tbsp black pepper, 1 tsp celery salt, 2 tbsp kosher salt. Melt 1.5 lbs of butter in microwave and mix with 3 to 4 cups flour or until you get a thick paste like consistency. Whisk into liquid mixture until completely smooth. Add 1 full block of sliced Velveeta cheese and 4 lbs of shredded cheddar Whisk over low heat until all cheese is complete melted and sauce is very smooth

Add 1 gallon of sauce to 1.5 gallons of your choice of pasta (Shells preferably). Pour into pan and baked at 350 degrees until golden brown. Serve hot

Both Recipes are brought to you by Alex Love (the chef that worked with G on recipes).