

Wings are hotter than ever!

Increase sales up to 15% with our free promotional kits.
 Receive a free kit when you buy any seven cases of Frank's® RedHot® products.

Frank's® RedHot® wings sauces: Get a taste of growing business!

- Wings establishment sales grew faster than others in the limited service segment.¹
- Incidence of wings on menus grew by 7%.²
- Boost your sales this year with on-trend wings sauces from Frank's® RedHot®.

Entice new fans with the top three wings flavors.

Buffalo	41%
BBQ	25%
Spicy	19%

% of total wings sales by flavor²



Extra heat. Same great flavor.

Our original with buttery flavor.

Sweet and tangy taste.



Your guests deserve the best. Serve them the #1 hot sauce brand³.

- **Secret ingredient** in the original Buffalo wings made in Buffalo, NY, in 1964.
- **Perfect consistency** right out of the jug, saving you time and labor. Simply toss and serve.



¹2010 Technomic Top 500 Chain Restaurant Report
²Source: Menu Monitor July-Dec 2009
³AC Nielsen, 52 weeks ending 10/10/09

For a FREE 12oz SAMPLE, visit www.frenchsfoodservice.com or call 1-800-442-4733



Pour on the flavor & increase profits!

- Appeal to patrons' hot-and-spicy cravings
- Give a rich kick to pizza, sandwiches, fajitas, stir-fry and other favorites

- Add excitement by using our sauces for dipping
- Boost sales and create a sensation by serving wings as entrées or sides

Try these great recipes!

HOT HOT BUFFALO WINGS

Serving size: 12 wings Yield: 12

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|-----|------|---|
| 144 | each | Chicken wings, 1st and 2nd sections |
| 5 | cups | Frank's® RedHot® Hot Buffalo Wings Sauce* |
| 3 | cups | Blue Cheese or Ranch dressing |

1. To make each serving, deep-fry 12 wings and toss with 1/3 to 1/2 cup Hot Wing sauce. Serve with 2 oz. desired dressing

*Or, Frank's® RedHot® Sweet Heat BBQ Wings Sauce



SWEET HEAT CHICKEN SANDWICHES

Serving size: 1 sandwich Yield: 12

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|-------|------|---|
| 3 | lbs. | Cooked shredded chicken meat |
| 1 | qt. | Frank's® RedHot® Sweet Heat BBQ Wings Sauce |
| 12 | each | Kaiser roll, split |
| 1 1/2 | cups | Prepared coleslaw |

1. To prepare filling for sandwich combine chicken and Sweet Heat, heat and hold hot for service or refrigerate and reheat as needed.

2. To prepare each sandwich toast a Kaiser roll. Top heel of roll with 4 oz. warm chicken and 2 tbsp. coleslaw. Top with crown and serve.



FIERY FAJITAS

Serving size: 1 1/2 cups Yield: 12

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| 3 | cups | Frank's® RedHot® Hot Buffalo Wings Sauce |
| 3 | cups | Italian Dressing as needed |
| 2 1/4 | lbs. | Raw chicken strips |
| 6 | cups | Sliced green and red peppers |
| 6 | cups | Sliced onions |
| 1 | tbsp. | Minced garlic as needed |
| | | Flour tortillas |

1. To make the fajita sauce combine Hot Wing sauce and dressing, set aside until needed.

2. To make each fajita platter heat oil in sauté pan over high heat. Sauté 3 oz. chicken until browned and cooked through. Remove chicken from pan, add more oil as needed and sauté 1/2 cup peppers, 1/2 cup onion and 1/4 tsp. garlic. When vegetables are soft return chicken to pan, add 1/2 cup of fajita sauce and toss to mix.



SWEET AND HOT PIZZA

Serving size: 1- 6" pizza Yield: 24

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| 4 1/2 | cups | Frank's® RedHot® Sweet Heat BBQ Wings Sauce |
| 2 1/2 | tbsp. | Minced garlic |
| 4 | tsp. | Oregano, dried |
| 24 | each | 6-inch par baked pizza crust |
| 3 | lbs. | Sliced grilled chicken |
| 3 | cups | Thinly sliced red onion |
| 4 1/2 | cups | Shredded mozzarella cheese |

1. To make the pizza sauce combine Sweet Heat, garlic and oregano. Reserve until needed.

2. To make each pizza spread pizza crust evenly with 1 tbsp. pizza sauce. Toss 2 oz. chicken with 2 tbsp. pizza sauce and arrange evenly over crust. Top with 2 tbsp. onion and 3 tbsp. cheese. Bake at 450F. until golden and bubbly.



SWEET HEAT MEAT LOVERS BBQ PIZZA

Serving size: 4 pieces Yield: 1- 8" pizza

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| 1 | each | 8 inch pizza dough |
| 2 | tbsp. | Frank's® RedHot® Sweet Heat BBQ Wings Sauce |
| 3/4 | cup | Shredded cheddar cheese |
| 8 | slices | Cooked sliced sausage |
| 1/4 | cup | Cooked diced bacon |
| 1 | tbsp. | Sliced sautéed red peppers |

1. Spread pizza dough with wing sauce and top with 1/2 cup cheddar cheese, sausage, bacon, red pepper and remaining 1/4 cup cheese. Bake until crust is crisp and cheese has melted. Cut into quarters and serve.



HOT BUFFALO CHICKEN PIZZA

Yield: 3- 14" pizza

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|-------|------|---|
| 3/4 | cup | Frank's® RedHot® Hot Buffalo Wings Sauce, divided |
| 1/4 | cup | Prepared Alfredo sauce |
| 9 | oz. | Grilled diced chicken |
| 3 | each | Pizza dough, 15 oz. |
| 3 | cups | Shredded mozzarella cheese |
| 1 1/2 | oz. | Sliced red onion |

1. To make the Buffalo pizza sauce combine 1/2 cup sandwich sauce with hot wing sauce, reserve until needed.

2. To prepare each pizza combine 3 oz. chicken with 1 tbsp. + 1 tsp. sandwich sauce. Stretch pizza dough to 14". Spread 1/4 cup pizza sauce evenly over dough within 1/4" of edge. Sprinkle 1/2 cup jack cheese evenly over sauce, and follow with 1 1/2 oz. onion, diced chicken and 1/2 cup mozzarella. Bake in 500°F oven for 10-12 minutes.

