

# BUFFALO HOT WINGS-BRIGGS



**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 4 wings

**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Bone-In Hot Wings,#1029	400 buffalo hot wings
Pan Release Spray, Vegetable Oil, #2514	10 second spray

**DIRECTIONS**

- Count out the number of frozen chicken wings needed to provide 2 oz. eq. meat/meat alternate for number of servings needed. Four chicken wings provide a 2 oz. eq. portion of meat/meat alternate.
- Place the frozen chicken wings on sheet pans (18" x 26" x 1") coated with pan release spray or lined with parchment paper.
- Bake them according to package directions.

CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.

- Remove the hot wings from the oven and place in steamtable pans. Serve it immediately, or cover it and place in a warmer until ready for service. If aluminum foil is used as a cover, cut holes in aluminum foil.

- Portion four wings for serving. Each portion provides 2 oz. eq. meat/meat alternate.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F. or lower.

**PRODUCTION NOTES**

Batch cook: Prepare only what can be served in a 30 minute period to maintain maximum quality.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis. "Culinary Techniques for Healthy School Meals" provides seasoning and serving ideas for poultry.

**NUTRIENTS PER SERVING**

Calories	160	Dietary Fiber	0.00 g	Sodium	1200.00 mg	Sat. Fat	3.00 g
Carbohydrates	3.00 g	Protein	11.00 g	Total Fat	11.00 g	Trans Fat	0.00 g