

BUFFALO HOT WINGS-MERCH



MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 3 wings

RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Bone-In Hot Wings,#1029	300 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 the number of servings needed. Four chicken wings provide a 2 oz. eq. the 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.
- 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 three wings per 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	240	Dietary Fiber	0.00 g	Sodium	615.00 mg	Sat. Fat	3.75 g
Carbohydrates	1.50 g	Protein	22.50 g	Total Fat	16.50 g	Trans Fat	0.00 g