

**BUFFALO HOT WINGS**

MEAT/MEAT ALTERNATE

**MEAL COMPONENT CONTRIBUTION:**

2.25 oz. eq. meat/meat alternate

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 4 wings**RECIPE HACCP PROCESS:** #2 - Same day service

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

**DIRECTIONS**

1. Preheat the oven to the desired temperature.
2. Count out the number of frozen chicken wings needed to provide 2 oz. eq. meat/meat alternate for the number of servings needed. Four (4) chicken wings provide a 2.25 oz. eq. the portion of meat/meat alternate.
3. Place the frozen chicken wings on sheet pans (18" x 26" x 1") coated with pan release spray or lined with parchment paper.
4. Bake them according to package directions.  
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer's instructions on the package or case have a higher temperature, follow those recommendations.
5. 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.  
CCP: Cover and hold for service at 135 degrees F or higher.
6. Portion four (4) wings per serving. Each portion provides 2.25 oz. eq. meat/meat alternate.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

**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