

BARE BUFFALO CHICKEN WINGS



MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 5 wings

RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Bone-In Hot Wings,#1029	500 buffalo hot wings
Pan Release Spray, Vegetable Oil, #2514	5 grams

DIRECTIONS

- Preheat oven to temperature in directions on the case.
- Count out the number of frozen chicken wings needed to provide 5 wings per portion.
- Place frozen chicken wings on lined sheet pan (18"x 26" x1") coated with food release spray. (Prepare in batches to maintain quality.)
- Bake according to package and/or case directions.
 CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
- Transfer to steam table pan. Cover pans with aluminum foil. Cut holes in the aluminum foil and place the pans in the warmer until ready for service.
 CCP: Cover and hold for service at 135 degrees F or higher.
- Portion five chicken wings for serving. Each portion provides 2 oz. eq. meat/meat alternate.
 CCP: Hold and maintain the 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

Prepare in batches to maintain quality.

SERVING NOTES

Serve with a variety of sauces for dipping (such as hot wing sauce, ranch dressing, mexi-ranch dressing, barbeque sauce, chipotle mayonnaise, honey dijon, honey mustard, taco sauce or other sauce). If dipping sauces are served, you will need to re-calculate the nutrient analysis.

NUTRIENTS PER SERVING

Calories	232	Dietary Fiber	0.00 g	Sodium	300.00 mg	Sat. Fat	3.87 g
Carbohydrates	3.00 g	Protein	16.00 g	Total Fat	16.15 g	Trans Fat	0.00 g