

Buffalo Wing Marinade 5# of meat (wings or any other type of poultry)

Injecting Procedures

- *Mix marinade package (5# batch) with 1 cup of water.
- *Inject marinade in wing, does not take much, place in bag or pan and put extra marinade in it.
- *Marinate 1-2 hours.
- *Sprinkle on Curley's BBQ Rub (optional)
- *Grill, bake or fry to internal temperature of 165°.

Cover Marinade Procedures

- *Mix marinade package (5# batch) with 1 cup of water.
- *Place wings in bag or pan and pour marinade on top, mix well.
- *Marinate 1-4 hours.
- *Sprinkle on Curley's BBQ Rub (optional)
- *Grill, bake or fry to internal temperature of 165°.

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