

CHICKEN WINGS

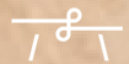


TABLE & TWINE

Chicken Wings



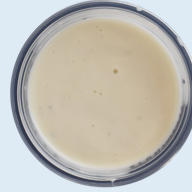
12 ea.

Wing Sauce



4 oz.

Blue Cheese



4 oz.
Contains Dairy

Ranch



4 oz.
Contains Dairy

OVEN METHOD

Preheat oven to 475°F (450°F for convection oven). Unwrap brown parchment paper and lay flat on a baking sheet. Remove chicken from plastic and place wings on parchment paper approx. 2 inches apart. Roast in hot oven for 15 minutes or until desired crispness.

GRILL METHOD

Preheat grill to high heat and scrape clean with brush. Once the grill is hot, remove chicken from plastic and spread wings evenly across the grill approx. 2 inches apart. Char evenly on all sides until desired crispness.

FINISH

In a medium bowl, toss cooked wings in desired wing sauce and serve immediately with carrots, celery, ranch and blue cheese dressing.

COOKING TIMES MAY VARY, PLEASE MAKE SURE FOOD IS COOKED ALL THE WAY THROUGH BEFORE CONSUMING.