

Truffle Shuffle

Touchdown Chicken Wings

with Truffle Ranch & Truffle Blue Cheese Dip

Mise en Place

2 sheet trays
Aluminum foil
Médium size bowl
2 small bowls

Cutting board
Knife
Small sauce pot
Spoon or spatula

Vegetable spray
Whisk

Ingredients

2 pounds chicken wings
½ cup canola oil
Balinese Truffle Salt, to taste
1 bunch sweet carrots
1 bunch celery

2 cups mayonnaise
1 packet your favorite ranch
seasoning mix
¼ cup buttermilk
1 wedge blue cheese

1 cup Hot Sauce
8 tablespoons unsalted butter

Preparation

1. Preheat your oven to 475F. Remove the chicken from its packaging and set in a bowl to temper.
2. In a mixing bowl, toss together the chicken wings, canola oil and a healthy pinch of Balinese Truffle Salt.
3. Spread onto the foil-lined, greased sheet tray(s) in one even layer and place into your oven.
4. Cook, rotating every 15 minutes, until the wings are very brown and crispy, about 45 minutes in total.
5. Peel and cut the carrots into sticks.
6. Cut the celery into sticks.

How to Cook

1. Divide the mayonnaise into two small bowls.
2. In one bowl, stir in the Truffle Ranch Seasoning with a pinch of Balinese Truffle Salt. Add the buttermilk, one splash at a time, and stir to combine.
3. In the second bowl, crumble in the blue cheese. Stir, then season with Balinese Truffle Salt to taste. Stir in a splash of buttermilk to reach the desired consistency. Set the two dips aside in your refrigerator.
4. In a saucepan, bring the hot sauce to a simmer. Add the butter and whisk to emulsify.
5. Once the wings are done, place them in a mixing bowl and pour in the buttered hot sauce. Toss until well coated.
6. Plate the wings on a large platter alongside the Truffle Ranch, Truffle Blue Cheese, and crudités. Enjoy spiking those wings and veggies into those dips!!!!