



BUFFALO CHICKEN WINGS

Try this student-favorite recipe at home! Serves 12

Ingredients

Vegetable oil (for frying)
3 pounds bone-in, skin-on chicken wings
1 ¼ cups buffalo wing sauce

Preparation

1. Fill a heavy-bottomed pot with 2 to 3 inches of vegetable oil. Heat oil to 350°F.
2. Fry the wings in the hot oil until they're properly cooked (165°F).
3. Heat sauce. Add wings and toss.



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