

Buffalo Wings Marinade

Preheat oven to 350° degrees. Use two pounds of chicken wings or drumettes for one 4 oz. pouch of seasoning. If using chicken wings, cut at joints and discard tips. Rinse chicken pieces and pat dry. Place chicken in non-metallic bowl. Lightly coat chicken with oil (olive, vegetable etc.) and 1 to 2 Tbsp of vinegar (we suggest white wine vinegar) then sprinkle on seasoning, mix in bowl until evenly coated. Let marinate for at least 30 min. Place chicken on baking sheet in a single layer. Bake in lower half of oven for 30-40 minutes. For a delicious dip: combine 1/4 packet of seasoning with 1 cup each sour cream and mayonnaise. Refrigerate 1 hour, serve with chips.

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