



Thanks for ordering your “Passyunk LOVEbundle” – Our Ingredients, Your Kitchen.

Here’s how to prep your buffalo wings:

1. Preheat your oven to 200 degrees C.
2. Take your Passyunk Buffalo Sauce and Passyunk Blue Cheese Sauce out of the fridge and leave on the counter to come to room temperature, while you’re prepping your wings. This is key so that they are the right consistency when you go to use them.
3. Line a large baking tray in greaseproof paper or aluminum foil (greaseproof is better as it is more anti-stick. We recommend you lightly rub either in vegetable oil to prevent sticking).
4. Place wings evenly spaced on the baking tray leaving a small space between each wing to allow heat to circulate evenly around each wing.
5. When oven comes to temperature bake wings for 15-20 minutes per side. Rotate each wing so the side touching the baking tray becomes the side facing up, and bake for an additional 15-20 minutes. Wings should be uniformly golden brown when ready. If you like your wings a bit more crispy (Recommended), bake for an additional 5 minutes. Watch your wings closely to get the finish you prefer.
6. When your wings come out of the oven transfer them to a large mixing bowl, stainless steel bowls work best if you have them. Shake your Passyunk Buffalo Sauce vigorously in its container for about 20 seconds and then pour it over your piping hot wings. Use as much as suits your tastes – hint – a little goes a long way. Toss the wings in the sauces so they are well coated and have a nice sheen to them. If you’ve got chef skills toss using a quick flipping motion. If you’re less culinarily adventurous, use tongs to toss the wings in the sauce. You want your wings well coated, but not swimming in sauce.
7. Plate your wings and serve with Passyunk Blue Cheese sauce and sliced celery.
8. Pig out time! **Take a photo of yourself devouring your wings and post it on social media tagging us @passyunkavenue #lovebundles #brotherlylove (Twitter, Instagram and Facebook).**

*note: Your wings should arrive chilled, but may come still frozen depending on transit temperatures. If they are frozen, soak the unopened bag in warm water until they thaw enough to separate. Approx. five minutes.

*note: if you’re not eating your wings today, refrigerate all items and use within three days, or freeze if use is beyond three days.