

CUT HERE  
Roasting Bag—This Side



#### Basic Preparation Directions

1. Preheat oven to 350°F.

*Note:* Do not use under broiler or in oven with temperatures above 375°F.

2. Place 2 pounds chicken wings in ROASTING BAG.
3. Sprinkle Buffalo Wings Seasoning Mix over chicken wings; turn wings in bag to coat evenly.
4. Arrange ROASTING BAG lengthwise, with wings in single layer in 9x13-inch baking dish.
5. Close bag with black nylon fastener 2 inches from open end. Cut 2 small (1/4-inch) holes in top of bag for steam to escape.
6. Bake in lower half of oven at 350°F for 40 to 50 minutes or until done.  
*Bag, when expanded, should not touch oven sides, rack or heating element.*
7. Let stand 5 minutes. Cut top of bag and transfer to serving dish. Serve with blue cheese dressing and celery sticks, if desired.

Makes About 10 Wings.

**Microwave Directions:** Prepare as directed in steps 2 through 4 except use 8x12-inch microwave-safe dish. Close bag loosely (at second notch of black nylon fastener) 2 inches from open end. Cut 2 small (1/4 inch) holes in top of bag. Microwave on HIGH 8 to 11 minutes or until done; rotate dish halfway through cooking time. Serve as directed in step 7.

*Note:* Tested in 650 watt microwave oven; adjust cooking time as needed.

CUT HERE  
Seasoning Mix—This Side

## Hot

### BUFFALO WINGS & ROASTING BAG

Legend has it the fiery sauce for chicken wings originated in Buffalo, New York. Thus the name...“Buffalo” Wings. Bring this spicy-sweet flavor right into your kitchen with this no-mess roasting bag cooking method. Durkee Buffalo Wings Seasoning Mix is available in three heat levels—Mild, Hot, and Screaming Hot.

#### FOR A CHANGE OF PACE

**Spicy Whole Chicken**—Use 2-1/2 to 3 pounds whole or cut-up chicken. Prepare according to basic preparation directions except bake 1 hour or until done.

**Spicy Chicken Salad Sandwich**—Blend Buffalo Wings Seasoning Mix with 1 cup mayonnaise. Add 3 cups cooked, diced chicken, 1 cup chopped celery and 1 cup chopped apple or bell pepper. Serve on sourdough French bread.

**Dip**—Blend Buffalo Wings Seasoning Mix with 1 cup sour cream and serve with vegetables.

**Spread**—Blend Buffalo Wings Seasoning Mix with 8 ounces cream cheese. Use to top crackers or stuff celery sticks.

**INGREDIENTS:** SUCROSE, SALT, SPICES, ARTIFICIAL VINEGAR FLAVOR, NATURAL BUTTER FLAVOR, DEHYDRATED HONEY, MODIFIED CORN STARCH, GARLIC, ONION, CITRIC ACID, MONO AND DIGLYCERIDES, EXTRACTIVES OF PAPRIKA, SILICON DIOXIDE AND XANTHAN GUM.

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