

Chicken Wings

What You Need:

- package(s) of chicken wings (estimate 3 5 wings per person)
- sauce our favorites are medium buffalo, parmesan garlic and honey barbecue
- ranch or blue cheese dressing

Steps:

- 1. Cut chicken wings into 3 parts drumette, wingette and tip. Throw away the tip.
- 2. Put parchment on a pan and add chicken to the pan.
- 3. Cook for 40 minutes and rotate every 10 minutes, until crispy.
- 4. When poppers finish cooking, you can turn up temperature to 400°
- 5. Remove from the oven and evenly divide into bowls based on the sauces you're using.
- 6. Coat chicken with sauce.
- 7. Add chicken back to the pan and add a little more sauce.
- 8. Cook for another 10 minutes.
- 9. Serve with ranch or blue cheese dressing.

Estimated Time:

50 - 60 minutes, so add this to the oven while poppers are cooking.

Live like Zeke. You're such a good boy! www.zekelife.com