

RECIPE SERVES 4-6

GRILLED BUFFALO & BLUE CHEESE WINGS

INGREDIENTS:

24 ct. Buffaloos® Wings
4 oz Blue Cheese
⅔ cup Tapioca Starch (an additional I-2 tblsp may be needed depending on the fat content of the cheese)
¼ cup Chives, minced
2 tbsp Canola Oil
Salt and Pepper to taste

WAYNE SANDERSON FARMS®

BUFFALOOS® HOT AND SPICY CHICKEN

TO ASSEMBLE

I. Thaw Buffaloos refrigerated overnight.
2. Heat a grill (preferably charcoal) to medium high heat.
3. In a robocoupe or similar food processor, blend the blue cheese with the tapioca starch. Add the starch in I/3 cup increments until the mixture appears as a fine powder Reserve refrigerated until ready to use.
4. When ready to grill, toss wings lightly in canola oil and season with salt and pepper to taste.
5. Grill 5-7 minutes per side, flipping once or until the internal temperature is >I65°F as measured by a calibrated thermometer.
6. Plate the wings on a platter and dust liberally with the blue cheese powder and chives.

To place a product order, please contact your Sales Manager, or call 800-392-0844.

Corporate Headquarters
4II0 Continental Drive
Oakwood, Georgia 30566
www.waynesandersonfarms.com

Fryable/Ovenable Hot Wings - Fully Cooked

CODE	DESCRIPTION	CASE PACK	NET CASE WEIGHT LB.
3900	Fully Cooked Hot & Spicy Buffaloos® Chicken Wings	2/4.5	9

©2026 Wayne-Sanderson Farms. All information is based on information available at the time of printing. Wayne-Sanderson Farms reserves the right to make changes at any time. Please contact your sales representative for the most up-to-date information.