

Jumbo Chicken Wings

Menu

Description:

Serving Size: 40

Categories: Smokehouse



Cost Per Serving	
\$	1.28

Action	Date	Initials
Created:	6/21/2013	EA
Revised:	8/1/2013	BW

Amount	Measure	Ingredient	Preparation Method	Product No.
10	kg	Chicken Wings		20-100000984
		Dry Rub:		
0.2	kg	Brown Sugar		20-100001060
0.2	kg	Paprika		20-100001294
0.15	kg	Salt		20-100001323
0.1	kg	Cumin Powder		20-100001282
0.1	kg	Chili Powder		20-100001276
0.1	kg	Onion Powder		20-100011150
0.1	kg	Garlic powder		20-100011149
0.1	kg	Ginger powder		20-100001287
0.02	kg	Black pepper	fresh ground	20-100001295
0.005	kg	Cayenne pepper		20-100001275
		Wet Marinade:		
0.150	lt	Liquid Smoke		20-100001268
0.500	kg	Brown sugar		20-100001060
0.500	kg	Honey		20-100001400
1.000	kg	Ketchup		20-100001213
0.250	lt	Mazola or Vegetable oil		20-100001475
0.150	kg	Ginger, fresh		20-100000818
0.100	lt	Worcestershire sauce		20-100001263
0.200	kg	Paprika		20-100001294
0.150	kg	Salt		20-100001323
0.100	kg	Mustard powder		20-100001253
0.100	kg	Cumin powder		20-100001282
0.100	kg	Garlic powder		20-100011149
0.100	kg	Onion Powder		20-100011150
0.030	kg	Chili Powder		20-100001276
0.020	kg	Black pepper	fresh ground	20-100001295
0.005	kg	Cayenne pepper		20-100001275
0.8	kg	Lettuce		20-100000829
1.1	kg	Tomato		20-100000855
1.1	kg	Onion, yellow		20-100000835
3.5	kg	French Fries		20-100000933

Method of Preparation:**Dry Rub:**

- Combine all ingredients in a small bowl and mix well.
- Toss chicken wings with rub.

Wet Marinade:

- Mix all ingredients together.
- Toss 1/2 of marinade in with dry-rubbed ribs and let marinate for 24 hours in refrigerator.
- Heat oven to 350F and cook chicken wings with rub for 25-35 minutes.
- Brush remaining marinade on wings at least twice during the cooking process to allow sauce to become sticky and dark.
- Remove from oven. Let rest before serving.
- Spoon any remaining sauce (warmed) over chicken wings for service.