

Poultry Recipes

Pandemic Wings

Original Pandemic Powder OR Pandemic Ranch

Fresh chicken wings with flat/drum separated

Baking powder

Heat oven to 400. Prepare large baking sheet with a cooling rack on it, sprayed with non-stick cooking spray. In a large mixing bowl add wings that are separated by flat/drum and patted dry, one teaspoon baking powder for each pound of wings and seasoning according to taste. Toss with hands until all wings are evenly coated. Baking powder will be only a thin coating. Place wings close together but not touching on rack that's on the baking sheet. Place in hot oven heated to 400 degrees. Let cook for 20 minutes. Remove baking sheet from oven and increase temperature to 425 degrees. Turn each wing on the rack and replace into the oven for another 20 minutes. Upon removal you can toss wings in a wet sauce or serve as they are with dip. A dip can be made with Pandemic Ranch by following the recipe for Ranch Dressing.