

THE PERFECT CHICKEN WING



MAKING YOUR WING SING WITH **MOORE** FLAVOR



MOORE'S
MARINADES & SAUCES*

1 GET'M FRESH

THE EXPERT CHEFS AT MOORE'S MARINADES & SAUCES SWEAR BY FRESH WINGS - IT'S WELL WORTH THE EXTRA EFFORT! BUY A PACK OF FRESH CHICKEN WINGS (OR TWO!) AT YOUR FAVORITE STOP & SHOP OR GIANT GROCERY STORE.



2 PREP THOSE WINGS

FRESH WINGS - TAKE A SHARP KNIFE OR PAIR OF COOKING SCISSORS AND CUT OFF THE TIP OF THE WING. YOU CAN DISCARD THIS BIT. THE WING WILL HAVE TWO PARTS: THE DRUMEKE AND THE FLAT/WINGEKE. SEPARATE THE TWO USING YOUR KNIFE OR SCISSORS*



3 HOW DO YOU WANT TO COOK YOUR WINGS?

GRILL THEM, BAKE THEM, FRY THEM—

WHATEVER YOU'RE FEELING THAT DAY.

THE CHICKEN SHOULD ALWAYS BE COOKED TO AN INTERNAL TEMPERATURE OF 165(DEGREES) - NO MATTER HOW YOU COOK IT

4 SAUCE AND TOSS

WHETHER YOU GO WITH CLASSIC BUFFALO OR CHANGE THINGS UP WITH CREAMY RANCH OR BLUE CHEESE BUFFALO, DRENCH YOUR WINGS IN ANY ONE OF OUR DELICIOUS WING SAUCES TO MAKE YOUR EVENT SPECIAL. BE SURE TO TRY OUR NEW WING SAUCES



FOR MORE INFORMATION ON WING SAUCES AND OTHER PRODUCTS FROM MOORE'S MARINADE, MOORESMARINADE.COM