



PREP | STORE | CARE



## Famous Wings

**STORE:** Duff's Wings have been fully cooked and frozen just before shipping. They will likely arrive partially thawed, so store them in the refrigerator until ready to eat (up to 2 days) and prepare per the instructions below. If you do not intend to eat the wings within 2 days, store them in the freezer for up to 3 weeks.

### Conventional Oven

**PREP:** Preheat the oven to 450°F. Place the wings on slightly greased baking sheet or pan. Bake for 12 to 14 minutes or until wings have reached desired crispiness. For crispier wings, turn wings over after 10 minutes and bake another 6 to 8 minutes. Serve with celery, carrots, and Duff's Famous Bleu Cheese dipping sauce.

### Grill

**PREP:** You can reheat your wings on a grill, but they will lose some of their spiciness during the process. Place the wings on the grill over medium heat, not directly over the flames. Using tongs, turn the wings frequently until they reach desired crispness. Serve with celery, carrots and Duff's Famous Bleu Cheese dipping sauce.

QUESTIONS?



service@foodydirect.com



855-750-FOOD

### ABOUT OUR PARTNER - DUFF'S

"Our wings are famous for a reason. Duff's has been committed to serving the highest quality wings with our "famous sauce" recipe for over 40 years! One of our fans said it best: "This is the place you come for the best wings of your life". While Duff's offers a variety of pub fare to satisfy diverse palates, the small upstate New York-based restaurant chain is Mecca for Buffalo wing lovers. As you'd imagine, these aren't just any wings. We're talking the kind of fiery drums and flats we all dream about—perfectly crisp and coated with tangy, mouth-flaming sauce on the outside and impossibly moist, juicy, and, fall-off-the-bone-tender on the inside.

This order was packed for you by: \_\_\_\_\_