Make Every Nite Wing Nite!
Baked Tandoori Chicken Wings

Serves: 10-12
Prep & Cook Time: 40 minutes

Ingredients

Tandoori Marinade:
1/2 cup (125 ml) plain yogurt
1 lime, juice & zest
1 tbsp (15 ml) garam masala
4 cloves garlic, finely minced
2 tbsp (30 ml) fresh ginger, minced
1 tsp (5 ml) dry ginger powder
2 tsp (10 ml) cayenne powder
1 tsp (5 ml) ground nutmeg
2 tsp (10 ml) fenugreek, toasted
1 tbsp (15 ml) salt

Assembly:
2 kg Reuven Fully Cooked Plain Steamed Chicken Wings
(Product Code 35001 or 35002), thawed

Preparation Instructions

Tandoori Marinade: In a large bowl combine all ingredients.

Assembly: Add thawed Plain Steamed Chicken Wings to Tandoori Marinade mixture and toss. Cover and place in the refrigerator overnight.

Preheat Oven to 425°F (220°C). Lay chicken wings on a parchment paper lined baking sheet and bake for 18-20 minutes, turning halfway. Bake until desired colour is achieved.

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Coconut Breaded Chicken Wings with Mango Chili Glaze

Serves: 10-12
Prep & Cook Time: 45 minutes

Ingredients

Slurry:
- 1 tbsp (15 ml) corn starch
- 1/4 (60 ml) cup water

Mango Chili Glaze:
- 500g frozen mango pieces
- 1/4 cup (60 ml) water
- 1/4 cup (60 ml) granulated sugar
- 2 tbsp (30 ml) soy sauce
- 3 tbsp (45 ml) garlic chili paste

Coconut Dust Chicken Wings:
- 2 kg Reuven Plain Steamed Chicken Wings (Product Code 35001 or 35002), thawed
- 1 cup (250 ml) all purpose flour
- 1 tbsp (15 ml) salt
- 1 tbsp (15 ml) black pepper, ground
- 2 eggs, whisked
- 1/4 cup (60 ml) milk
- 3/4 cup (190 ml) panko bread crumbs
- 1 cup (250 ml) sweetened shredded coconut

Preparation Instructions

Slurry: In a bowl add corn starch and 1/4 cup of water, stir to a slurry like consistency and set aside.

Mango Chili Glaze: In a medium sauce pan over medium heat add sugar and 1/4 cup of water, stir and bring to boil. Add mango, soy sauce and garlic chili puree. Remove sauce pan from heat and blend to a puree like consistency. Return sauce pan to heat and stir in slurry. Heat until desired consistency is reached and keep warm.

Coconut Dusted Chicken Wings: Create a three stage breading process.
- Stage 1 – Mix AP Flour with salt and black pepper
- Stage 2 – Mix together eggs and milk
- Stage 3 – Mix Panko breadcrumbs, coconut and thyme

Deep fry wings after the 3 stage breading process for 5 minutes at 350°F (180°C). Plate prepared Coconut Dusted Chicken Wings on a bed of Mango Chili Glaze.

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Buttery Buffalo Chicken Wings with Blue Cheese Dip

Ingredients

**Buttery Buffalo Sauce:**
- 4 tbsp (60g) unsalted butter, cold
- 1/2 cup (125ml) hot sauce, cayenne-vinegar based
- 1 tbsp honey

**Blue Cheese Dipping Sauce:**
- 1/2 cup (125ml) crumbled blue cheese
- 1/2 cup (125ml) sour cream
- 1/4 cup (60ml) mayonnaise
- 1 clove garlic, minced
- 2 tbsp (30ml) milk, 2%
- 2 tbsp (30ml) lemon juice
- Salt & pepper, to taste

**Assembly:**
- 2 kg Reuven Fully Cooked Plain Steamed Chicken Wings (Product Code 35001 or 35002)

**Preparation Instructions**

**Buttery Buffalo Sauce:** In a sauce pan over medium heat combine hot sauce and honey, bring to a simmer. Slowly whisk in 1 tbsp of cold butter until fully melted and incorporated. Set aside, keep warm or reheat prior to using.

**Blue Cheese Dipping Sauce:** In a bowl whisk together blue cheese and sour cream until preferred consistency is achieved. Blend in the rest of the ingredients, season with salt and pepper and set aside.

**Assembly:** Prepare Plain Steamed Chicken Wings according to package directions. Add prepared wings to Buttery Buffalo sauce immediately and toss. Serve with blue cheese dipping sauce, celery and carrots.

Serves: 10-12

Prep & Cook Time: 20 minutes

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Pan Fried Thai Peanut Chicken Wings

Ingredients

Thai Peanut Sauce:
- 1/4 cup (60 ml) creamy peanut butter
- 1/2 cup (125 ml) sweet thai chili sauce
- 2 tbsp (30 ml) rice wine vinegar
- 1 lime, juice and zest
- 2 tbsp (30 ml) soy sauce
- 2 tbsp (30 ml) garlic chili sauce
- 1 tbsp (15 ml) fresh ginger, minced

Pan Fried Chicken Wings:
- 2kg Reuven Fully Cooked Plain Steamed Chicken Wings (Product Code 35001 or 35002)
- 1 tbsp (15 ml) canola oil
- 2 tbsp (30 ml) toasted peanuts, chopped
- 1 tbsp (15 ml) green onion, sliced

Preparation Instructions

Thai Peanut Sauce: Combine all ingredients together and set aside.

Pan Fried Chicken Wings: In a large sautee pan heat canola oil over medium heat. Place thawed chicken wings in the pan, turning after 4 minutes, or until golden brown colour. Add Peanut Thai Sauce and continue to warm over medium heat for 1 to 2 minutes.

Plate, garnish with toasted peanuts and green onion.

Serves: 10-12
Prep & Cook Time: 20 minutes

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Smoked Chicken Wings

Serves: 10-12
Prep & Cook Time: 70 minutes

Ingredients

Dry Flavour Blend:
3 tbsp. (45 ml) paprika
2 tbsp. (30 ml) brown sugar
1 tbsp. (15 ml) kosher salt
1 tbsp. (15 ml) cayenne powder
1 tbsp. (15 ml) garlic powder
1 tbsp. (15 ml) onion powder
1 tsp. (5 ml) mustard powder

Special Equipment:
A chimney starter if using a charcoal grill, or a smoker box if using a gas grill; hardwood chunks or chips

Assembly:
2 kg Reuven Fully Cooked Plain Steamed Chicken Wings (Product Code 35001 or 35002), thawed

Preparation Instructions

Dry Flavour Blend: Combine all ingredients in a large bowl and mix well.

Assembly: In a large bowl toss thawed chicken wings in dry flavour blend. Smoke wings, replenishing wood as needed, until deeply browned. Smoke wings until wings are fully rethermed and hit an internal temperature of 165°F (74°C).

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Gochujang Korean BBQ Dusted Chicken Wings

Serves: 10-12
Prep & Cook Time: 18 minutes

Ingredients

Gochujang Korean BBQ Sauce:
- 1/4 cup (60 ml) soy sauce
- 1/4 cup (60 ml) gochujang (korean chili paste)
- 1 tbsp (15 ml) rice vinegar
- 1 tbsp (15 ml) chili flakes
- 3 tbsp (45 ml) brown sugar
- 1 tbsp (15 ml) ginger, minced
- 1 tbsp (15 ml) garlic, minced

Assembly:
- 2 kg Reuven Fully Cooked Dusted Chicken Wings (Product Code 36202)
- Sesame seeds (garnish)
- 1 tbsp (15 ml) chives, finely sliced (garnish)

Preparation Instructions

Gochujang Korean BBQ Sauce: In a large bowl combine all ingredients and set aside.

Assembly: Prepare Dusted Chicken Wings according to package directions. Add prepared wings to Gochujang Korean BBQ sauce immediately and toss. Garnish with chives and sesame seeds.

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Baked Jamaican Jerk Chicken Wings

Serves: 10-12

Prep & Cook Time: 35 minutes

Ingredients

Jamaican Jerk Seasoning:
2 tbsp (30 ml) onion powder
2 tbsp (30 ml) garlic powder
1 tbsp (10 ml) ginger, ground
1 tbsp (15 ml) thyme, dried
2 tsp (10 ml) white pepper, ground
2 tsp (10 ml) cinnamon, ground
1 tbsp (15 ml) all spice, ground
1 tbsp (15 ml) paprika, smoked
2 tsp (10 ml) nutmeg, ground
3 tbsp (30 ml) brown sugar
1 tsp (30 ml) cayenne powder
4 tbsp (60 ml) kosher salt

Assembly:
2 kg Reuven Fully Cooked Plain Steamed Chicken Wings (Product Code 35001 or 35002), thawed
1/3 cup (85 ml) Jamaican Jerk Seasoning
2 tbsp (30 ml) olive oil

Preparation Instructions

Jamaican Jerk Seasoning: In a large bowl combine all ingredients.

Assembly: Add thawed Plain Steamed Chicken Wings to Jamaican Jerk Seasoning mixture add olive oil and toss. Cover and place in the refrigerator overnight.

Preheat oven to 425°F (220°C). Lay chicken wings on a parchment paper lined baking sheet and bake for 20-25 minutes, turning halfway.

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Nashville Hot Dusted Chicken Wings

Serves: 10-12

Prep & Cook Time: 18 minutes

Ingredients

**Nashville Hot Sauce:**
- 1/4 cup (60 ml) vegetable oil
- 1/2 cup (125 ml) unsalted clarified butter
- 5 tbsp (75 ml) cayenne pepper more or less to taste
- 1/4 cup (60 ml) brown sugar
- 4 tsp (20 ml) kosher salt
- 4 tsp (20 ml) black pepper
- 2 tbsp (30 ml) smoked paprika
- 4 tsp (20 ml) garlic powder

**Assembly:**
- 2 kg Reuven Fully Cooked Dusted Chicken Wings (Product Code 36202)
- 1 cup (250 ml) bread & butter pickle slices
- 4 slices, white bread, sliced in half

Preparation Instructions

**Nashville Hot Sauce:** In a large saucepan combine clarified butter and all dried spices, stir over low heat until dissolved and keep warm.

**Assembly:** Prepare Dusted Chicken Wings according to package directions. Add prepared wings to Nashville Hot sauce immediately and toss. Serve on top of sliced bread, garnished with bread and butter pickles.

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