

HOW TO USE · BUFFALO RANCH SEASONING

BUFFALO RANCH BAKED CHICKEN WINGS

Creamy, tangy and a little bold. Bake them, then fight over the last one.

SERVES	PREP	COOK
4	10 min + 30 min resting	40–45 min

INGREDIENTS

- 1 kg chicken wings, tips removed and cut into drumettes and wingettes
- 2 tbsp olive oil
- 3 tbsp Buffalo Ranch Seasoning (about 1 tbsp per 350 g of wings)
- To serve: celery and carrot sticks, and a yoghurt or sour cream dip



METHOD (oven)

1. Pat the wings very dry. Toss with the oil, then the Buffalo Ranch Seasoning, until evenly coated.
2. Cover and rest in the fridge (5°C or below) for 30 minutes, or up to overnight.
3. Heat the oven to 220°C fan-forced. Line a tray with baking paper, or set a rack over it.
4. Spread the wings in a single layer with a little space between them.
5. Bake 40–45 minutes, turning once, until deep golden and crisp at the edges.
6. Check the thickest wing reaches 75°C. Rest 3 minutes and serve with celery, carrot and a cooling dip.

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AIR FRYER METHOD

200°C · 22–25 min

Wings in batches, shaken halfway

1. Heat the air fryer to 200°C.
2. Cook the seasoned wings in a single layer, 22–25 minutes, shaking the basket halfway.
3. Check the thickest wing reaches 75°C. Rest 3 minutes.

BBQ / GRILL OPTION

180–200°C · 35–40 min

Wings on a hooded BBQ, indirect heat

1. Coat the wings with oil and the seasoning, as on the front.
2. Heat a hooded BBQ to 180–200°C with one side on and one side off. Oil the grill.
3. Cook over the off side, lid down, 35–40 minutes, turning every 10 minutes. Finish over the heat for 1–2 minutes a side.
4. Check the thickest wing reaches 75°C. Rest 3 minutes.

SMOKER OPTION

160–175°C · 60–75 min

Smoked wings, crisped at the end

1. Set the smoker to 160–175°C with a mild wood such as apple or cherry.
2. Smoke the seasoned wings 60–75 minutes, until golden. Check the thickest wing reaches 75°C.
3. For crisper skin, finish 5 minutes in a 200°C air fryer.

OTHER WAYS TO USE IT

- → Toss through roasted cauliflower florets (200°C fan-forced, 25–30 minutes) for a vegie-friendly option.
- → Stir 1–2 tsp through sour cream or yoghurt for a quick buffalo ranch dip.
- → Shake over hot chips, popcorn or grilled corn.

ALLERGENS Contains milk.
SALT This blend already contains salt, so taste before adding any more.