

Recipes from Globe Life Field

BACON-WRAPPED WINGS

MAJOR LEAGUE DEBUT: 3/25/19



RECIPE YIELD

12 bacon-wrapped wings

INGREDIENTS:

12 chicken wings (flats or drums)

12 strips of bacon (not thick cut)

Frying oil

Salt and pepper

Fries

Your favorite wing or dipping sauce

DIRECTIONS

1. Steam wings for about 20 minutes or until cooked through.
2. Spread wings on a wire rack above a rimmed baking sheet and place in refrigerator and cool uncovered, at least one hour.
3. Preheat the fryer to 350°F.
4. Wrap each wing tightly with one piece of bacon.
5. Fry wings for 4 minutes or until bacon is crisp and wings reach internal temperature of 165°F.
6. Season with salt and pepper to taste. Serve with fries and your favorite wing or dipping sauce.