



Recipes

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Cider Brined Chicken Wings

Prep Time: 5 Minutes

Cooking Time: 120

Minutes

Serves 12

Ingredients:

9.2 oz. Kosher Salt

32 fl. oz. Water

2 Tbsp. Whole Black Peppercorns

4 each Bay Leaves

64 fl. oz. Pasteurized Apple Cider , chilled

24 each Chicken Wings , whole , raw

Directions:

1. Combine first 4 ingredients in a small sauce pan and bring to a boil, stir to make sure salt is dissolved.

Transfer to medium bowl, add apple cider, stir to combine and place in refrigerator to cool completely.

2. Once cooled, place chicken wings in chilled brine and return to refrigerator for two hours.