

## *CV's Oven Wings*

**3 DOZEN WING PIECES**

**OLIVE OIL**

**KICKEN CHICKEN WEBER SPICE**

**DRY RANCH DRESSING MIX**

**3 TBSP. SALTED BUTTER**

**RANCH DRESSING**

**WING SAUCE (SWEET BABY RAYS)**

Cut wing pieces (use kitchen shears or chef knife) into sections discarding wing tips.

In a large bowl, toss wings (about 12-15) at a time in 1/8 cup olive oil and sprinkle well with spices. --Line jelly roll pan (sheet pan) with parchment paper carefully folding down edges so paper lays flat in bottom of pan. Now place a cookie cooling rack on top of sheet pan. (Spray rack with cooking spray for easy cleanup)

Place wings on top rack. Bake @ 350 degrees on convection (if available) or regular bake for 45 minutes. Now put oven on 400 degrees - cook 30 more minutes. Take wings out oven flip over with tongs! Bake additional 30 minutes. Total bake time is 1 hour and 45 minutes! Take out of oven. If using wing sauce, Melt 3 tbsp of butter in large glass bowl. Add hot wings and 1/8 cup of wing sauce toss and serve immediately with ranch dressing. Cooking time can be reduced using air fryer.

*"Long cook time but worth the wait...Chris"*