



BUFFALO CHICKEN WINGS

1-1/2 to 2	Lbs chicken wings or drummettes
1/3	Cup plain dry breadcrumbs
2	Tbsp. TSG Brazen Buffalo Blue Cheese Seasoning Blend™
1	Tbsp. TSG Outrageously Garlic™
1/2	Tsp. ground cumin
1/2	Tsp. salt (optional)

1. Preheat oven to 425 F. Lightly grease a large baking sheet.
2. Rinse chicken; do not pat dry.
3. In a small bowl, stir together breadcrumbs, TSG seasonings, cumin, and if desired, salt.
4. Coat each piece of chicken in breadcrumb mixture and place on baking sheet.
5. Bake 20 minutes or until nicely browned. Serve warm.

Makes about 20 chicken pieces

APPETIZER