

Chicken Wings in Mylar® COOK

Wings in Home Oven



Flats with Seasoning #2



Flats with Seasoning #5

- Wings were cooked in a home oven at 425°F for 20 to 30 min
- The bottom of the wings browned well and the tops had a light browning
- The meat fell off the bone, but the skin did not get crispy (but were enjoyed by all)

- 2 different packages were tested as seen in the top two pictures.
- The package with a smaller seal (top right) allowed for faster venting and therefore more browning.

Wings in the Convection Oven



Skin Up



Skin Down

- Whole wings seasoned with the northeast blend were packaged skin (fat) side up (1.66 lbs) and skin (fat) side down (1.46 lbs), with a small seal on the package
- Both samples were cooked in the convection oven at 425°F for 20 min.
- Both browned nicely, but neither reached a desirable crispiness. The skin stuck to the bottom of the package on some of the skin-side down batch.

Wings in the Microwave



Flats with Seasoning #6



Drumets with
Seasoning #4

- Flats with seasoning #6 were cooked in a microwave (1000W) for 5 min and reached an internal temperature ~180 – 200°F. Browned nicely, but not crispy. Tasted just as good as oven cooking. Bag inflated during cooking and a small amount of venting occurred.
- Drumets with seasoning #4 were cooked in a microwave (1000W) for 5.5 min and reached a safe internal temperature. They were not as brown as the flats, not crispy, and seasoning was clumpy. Bag inflated during cooking with little venting.