

Starter Tips For Your New Wing Rack

1. When cooking Chicken Wings, just dip the edge of the wing under the metal loop in the middle to keep them firmly on the rack.
2. When cooking Chicken Legs, slide the end/knuckle of the bone in the slot until it hangs on the rack. Chicken legs come in all shapes and sizes. Typically you will want to purchase larger size legs for use on this rack. If your legs are too small to fit into the slot, then we suggest using a toothpick to slide through the meat to keep it on the rack.
3. One of the biggest problems we found with other wing racks was that the rack legs would always collapse under the weight of the chicken. That's why we made a little locking system to keep the legs in place so you never need to worry about the rack falling over.
4. We highly suggest placing some vegetables in the pan beneath the chicken while cooking. They will taste delicious!
5. Your drip pan is extra deep so the juices won't overflow and make a mess. We're not fishing here, so catch & release doesn't apply! You'll be doing yourself a disservice if you don't save those chicken juices for use in your favorite gravy, sauce, or soup

Frequently Asked Questions

Q. What is the best way to clean my wing rack?

A. Your Wing Rack is dishwasher safe so that will be the easiest way to clean it. If you don't have a dishwasher, then we suggest soaking the rack in warm water and then using a brush to clean off any stuck on grease.

Q. Can I use the wing rack in my oven?

A. Yes, of course you can! The drip pan will also catch the juices for you so you don't make a mess in your oven.

Q. What do I do with the chicken grease?

*"Spread it on potatoes to make them extra tasty
Or turn it into a delicious sauce or gravy
You can feed it to your dog to make him extra stout
But at the very least, please don't throw it out"*

...Yes, that's a Cave Tools original chicken grease poem right there. Definitely not planning on quitting the day job any time soon ;)

Check out www.CaveTools.com for the full list of Frequently Asked Questions. If you have any issues whatsoever with your purchase, please contact us first to give us the opportunity to make things right.

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