
To: Jessie Reider Cristo(jreider@buchalter.com)
Subject: U.S. Trademark Application Serial No. 97120766 - TRUFFALO - S1039-5016
Sent: August 27, 2022 10:53:31 AM EDT
Sent As: tmng.notices@uspto.gov

Attachments

90122182

[screencapture-thecookful-com-buffalo-sauce-hot-sauce-16616093619081](#)
[screencapture-www-chewboom-com-2021-03-03-buffalo-wild-wings-launches-new-truffalo-sauce-made-with-real-white-truffles-16616095556201](#)
[screencapture-www-thrillist-com-news-nation-buffalo-wild-wings-truffalo-sauce-white-truffles-16616096000651](#)
[screencapture-www-amazon-com-TRUFFLIN-TRUFFALO-Gourmet-Chipotle-Friendly-dp-B08M69YV9P-16616096571111](#)
[screencapture-foodchannel-com-recipes-truffalo-wings-16616097457881](#)
[screencapture-nwfresh-haggen-com-truffalo-chicken-wings-with-truffs-signature-black-truffle-hot-sauce-16616097927391](#)
[screencapture-risingtidemarket-com-truffalo-wings-16616098528621](#)
[screencapture-www-atbbq-com-thesauce-recipes-smoked-fried-truffalo-wings-16616099169041](#)
truffalo evid. 1.jpg
truffalo evid. 2.jpg
truffalo evid. 4a.jpg
truffalo evid. 4b.jpg
[screencapture-weekdaygourmet-blogspot-com-2013-11-recipe-creation-truffalo-wings-truffle-html-16616108623791](#)
[screencapture-www-smithsfoodanddrug-com-p-chank-s-usa-truffalo-chicken-cone-portable-appetizers-6-count-0086000290945-16616109973201](#)
[screencapture-www-kitchenkaboodlemh-com-copy-of-mikes-bbq-rub-mango-habanero-sauce-235ml-html-16616110461231](#)
[screencapture-chewingthefat-us-com-2021-04-truffalo-wings-with-honey-hot-sauce-and-boursin-sour-cream-dipping-sauc-html-16616111513031](#)

United States Patent and Trademark Office (USPTO) Office Action (Official Letter) About Applicant's Trademark Application

U.S. Application Serial No. 97120766

Mark: TRUFFALO

Correspondence Address:
JESSIE REIDER CRISTO
BUCHALTER, APC
1000 WILSHIRE BLVD., SUITE 1500

LOS ANGELES CA 90017 UNITED STATES

Applicant: Sauce Ventures LLC

Reference/Docket No. S1039-5016

Correspondence Email Address: jreider@buchalter.com

NONFINAL OFFICE ACTION

The USPTO must receive applicant's response to this letter within six months of the issue date below or the application will be abandoned. Respond using the Trademark Electronic Application System (TEAS). A link to the appropriate TEAS response form appears at the end of this Office action.

Issue date: August 27, 2022

The referenced application has been reviewed by the assigned trademark examining attorney. Applicant must respond timely and completely to the issue(s) below. 15 U.S.C. §1062(b); 37 C.F.R. §§2.62(a), 2.65(a); TMEP §§711, 718.03.

The trademark examining attorney has searched the USPTO database of registered and pending marks and has found no conflicting registered marks that would bar registration under Trademark Act Section 2(d). 15 U.S.C. §1052(d); TMEP §704.02. However, a mark in a prior-filed pending application may present a bar to registration of applicant's mark.

SUMMARY OF ISSUES:

- Prior-filed application;
- Specimen refusal;
- Genericness refusal - Trademark Act Sections 23(c) and 45; and,
- Information request

A. PRIOR-FILED APPLICATION

The filing date of pending U.S. Application Serial No. 90122182 precedes applicant's filing date. See attached referenced application. If the mark in the referenced application registers, applicant's mark may be refused registration under Trademark Act Section 2(d) because of a likelihood of confusion between the two marks. *See* 15 U.S.C. §1052(d); 37 C.F.R. §2.83; TMEP §§1208 *et seq.* Therefore, upon receipt of applicant's response to this Office action, action on this application may be suspended pending final disposition of the earlier-filed referenced application.

In response to this Office action, applicant may present arguments in support of registration by addressing the issue of the potential conflict between applicant's mark and the mark in the referenced application. Applicant's election not to submit arguments at this time in no way limits applicant's right

to address this issue later if a refusal under Section 2(d) issues.

B. SPECIMEN REFUSAL

Unattached tag or label does not include information about the goods. Registration is refused because the image of a tag or label submitted as a specimen in International Class 30 does not show the tag or label (1) attached to the goods or (2) including informational matter that typically appears on an actual tag or label for these types of goods as they are sold or transported in commerce and thus fails to show the applied-for mark as actually used in commerce. Trademark Act Sections 1 and 45, 15 U.S.C. §§1051, 1127; 37 C.F.R. §§2.34(a)(1)(iv), 2.56(a), (b)(1); *Mandatory Electronic Filing & Specimen Requirements*, Examination Guide 1-20, at V.A. (Rev. Feb. 2020); TMEP §§904.04(a), 904.07(a). An application based on Trademark Act Section 1(a) must include a specimen showing the applied-for mark as actually used in commerce for each international class of goods identified in the application or amendment to allege use. 15 U.S.C. §1051(a)(1); 37 C.F.R. §§2.34(a)(1)(iv), 2.56(a); TMEP §§904, 904.07(a). Here, applicant's mark appears as a single word on a rectangular label attached to nondescript shipping crates. They are not affixed to the actual goods, or to the packaging that the goods are sold in, nor is there any indicia on the shipping crates as to what the content of the shipping crates are.

Electronic specimens may be an image, such as a photograph or scanned copy, of the physical specimen. An image of a real tag or label attached to the goods generally meets the requirement for a specimen showing the applied-for mark as actually used in commerce. 37 C.F.R. §2.56(a), (b)(1); TMEP §904.03(a). If not shown physically attached to the goods, an image of a tag or label may be accepted if, in addition to showing the mark, the tag or label bears indicia that it is an actual tag or label that is affixed to the goods as they are sold or transported in commerce. For example, the label “include[s] informational matter that typically appears on a label in use in commerce for those types of goods such as net weight, volume, UPC bar codes, lists of contents or ingredients, or other information that is not part of the mark but provides information about the goods.” Examination Guide 1-20, at V.A.

Examples of specimens for goods include a photograph of (1) the actual goods bearing the mark; (2) labels or tags shown attached to the goods or including informational matter that typically appears on a tag or label in use in commerce for these types of goods; (3) an actual container or packaging for the goods bearing the mark; or (4) a point-of-sale display showing the mark directly associated with the goods. *See* 37 C.F.R. §2.56(b)(1), (c); TMEP §904.03(a)-(m). A webpage specimen submitted as a display associated with the goods must show the mark in association with a picture or textual description of the goods and include information necessary for ordering the goods. TMEP §904.03(i); *see* 37 C.F.R. §2.56(b)(1), (c). Any webpage printout or screenshot submitted as a specimen must include the webpage’s URL and the date it was accessed or printed on the specimen itself, within the TEAS form that submits the specimen, or in a verified statement under 37 C.F.R. §2.20 or 28 U.S.C. §1746 in a later-filed response. *See* 37 C.F.R. §2.56(c); TMEP §§904.03(i), 1301.04(a).

Response options. Applicant may respond to the specimen refusal by satisfying one of the following for each applicable international class:

- (1) Submit a different specimen (a verified “*substitute*” specimen) that (a) was in actual use in commerce at least as early as the filing date of the application or prior to the filing of an amendment to allege use and (b) shows the mark in actual use in commerce for the goods identified in the application or amendment to allege use. A “verified

“substitute specimen” is a specimen that is accompanied by the following statement made in a signed affidavit or supported by a declaration under 37 C.F.R. §2.20: “The substitute (or new, or originally submitted, if appropriate) specimen(s) was/were in use in commerce at least as early as the filing date of the application or prior to the filing of the amendment to allege use.” The substitute specimen cannot be accepted without this statement.

(2) Amend the filing basis to [intent to use under Section 1\(b\)](#) (which includes withdrawing an amendment to allege use, if one was filed), as no specimen is required before publication. This option will later necessitate additional fee(s) and filing requirements, including a specimen.

For an overview of the response options referenced above and instructions on how to satisfy these options using the online Trademark Electronic Application System (TEAS) form, see the [Specimen webpage](#).

C. GENERICNESS REFUSAL

Registration is also refused on the Supplemental Register because the wording is generic and thus incapable of distinguishing applicant’s goods. Trademark Act Sections 23(c) and 45, 15 U.S.C. §§1091(c), 1127; *see TMEP §§1209.01(c) et seq.*

A term is generic if its primary significance to the relevant public is the class or category of goods or services with which it is used. *See USPTO v. Booking.com B.V.*, 140 S. Ct. 2298, 2304, 2020 USPQ2d 10729, at *5 (2020); *Princeton Vanguard, LLC v. Frito-Lay N. Am., Inc.*, 786 F.3d 960, 965, 114 USPQ2d 1827, 1830 (Fed. Cir. 2015) (quoting *H. Marvin Ginn Corp. v. Int'l Ass'n of Fire Chiefs, Inc.*, 782 F.2d 987, 989-90, 228 USPQ 528, 530 (Fed. Cir. 1986)); TMEP §1209.01(c)(i). “[A] term [also] is generic if the relevant public understands the term to refer to part of the claimed genus of goods or services, even if the public does not understand the term to refer to the broad genus as a whole.” *Royal Crown Co., Inc. v. Coca-Cola Co.*, 892 F.3d 1358, 1367-68, 127 USPQ2d 1041, 1046-47 (Fed. Cir. 2018) (quoting *In re Cordua Rests., Inc.*, 823 F.3d 594, 118 USPQ2d 1632, 1638 (Fed. Cir. 2016) (“the term ‘pizzeria’ would be generic for restaurant services, even though the public understands the term to refer to a particular sub-group or type of restaurant rather than to all restaurants”)).

Generic terms do not meet the statutory definition of a trademark because they are incapable of indicating a particular source of goods and thus cannot be registered. *USPTO v. Booking.com B.V.*, 140 S. Ct. at 2303, 2020 USPQ2d 10729, at *3-4; *In re Cordua Rests., Inc.*, 823 F.3d at 599, 118 USPQ2d at 1634 (quoting *In re Merrill Lynch, Pierce, Fenner, & Smith, Inc.*, 828 F.2d 1567, 1569, 4 USPQ2d 1141, 1142 (Fed. Cir. 1987) (“Generic terms, by definition incapable of indicating source, are the antithesis of trademarks, and can never attain trademark status.”)); TMEP §1209.01(c).

The test for determining whether an applied-for mark is generic is its primary significance to the relevant public. *See USPTO v. Booking.com B.V.*, 140 S. Ct. 2298, 2304, 2020 USPQ2d 10729, at *5 (2020); *Princeton Vanguard, LLC v. Frito-Lay N. Am., Inc.*, 786 F.3d 960, 965, 114 USPQ2d 1827, 1830 (Fed. Cir. 2015) (quoting *H. Marvin Ginn Corp. v. Int'l Ass'n of Fire Chiefs, Inc.*, 782 F.2d 987, 989-90, 228 USPQ 528, 530 (Fed. Cir. 1986)); TMEP §1209.01(c)(i). Making this determination involves a two-step inquiry:

(1) What is the genus of goods at issue?

(2) Does the relevant public understand the designation primarily to refer to that genus of goods?

In re Cordua Rests., Inc., 823 F.3d 594, 599, 118 USPQ2d 1632, 1634 (Fed. Cir. 2016) (citing *H. Marvin Ginn Corp. v. Int'l Ass'n of Fire Chiefs, Inc.*, 782 F.2d at 990, 228 USPQ at 530; TMEP §1209.01(c)(i)).

Regarding the first part of the inquiry, the genus of the goods may be defined by an applicant's identification of goods. See *In re Cordua Rests., Inc.*, 823 F.3d at 602, 118 USPQ2d at 1636 (quoting *Magic Wand Inc. v. RDB Inc.*, 940 F.2d 638, 640, 19 USPQ2d 1551, 1552 (Fed. Cir. 1991)); see also *In re 1800Mattress.com IP, LLC*, 586 F.3d 1359, 1361, 1363, 92 USPQ2d 1682, 1682, 1684 (Fed. Cir. 2009).

In this case, the application identifies the goods as "**Sauces; Chicken wing sauce; Hot sauce,**" which adequately defines the genus at issue.

Regarding the second part of the inquiry, the relevant public is the purchasing or consuming public for the identified goods. *Loglan Inst. Inc. v. Logical Language Grp., Inc.*, 962 F.2d 1038, 1041, 22 USPQ2d 1531, 1533 (Fed. Cir. 1992) (quoting *Magic Wand Inc. v. RDB Inc.*, 940 F.2d at 640, 19 USPQ2d at 1553). In this case, the relevant public comprises ordinary consumers, because there are no restrictions on the trade channels of the goods.

The attached evidence shows that the wording "TRUFFALO" refers to a spicy barbecue sauce featuring buffalo sauce and truffles, with buffalo sauce being a mixture of hot sauce and a fat, such as butter. (See: <https://thecookful.com/buffalo-sauce-hot-sauce/>). The examining attorney attaches marketplace evidence showing widespread use of the term by others in reference to buffalo sauce containing truffles. See, e.g.:

- <https://www.chewboom.com/2021/03/03/buffalo-wild-wings-launches-new-truffalo-sauce-made-with-real-white-truffles/><https://www.chewboom.com/2021/03/03/buffalo-wild-wings-launches-new-truffalo-sauce-made-with-real-white-truffles/>;
- <https://www.thrillist.com/news/nation/buffalo-wild-wings-truffalo-sauce-white-truffles>;
- <https://www.amazon.com/TRUFFLIN-TRUFFALO-Gourmet-Chipotle-Friendly/dp/B08M69YV9P>
- <https://foodchannel.com/recipes/truffalo-wings>;
- <https://nwfresh.haggen.com/truffalo-chicken-wings-with-truffs-signature-black-truffle-hot-sauce/>;
- <https://risingtidemarket.com/truffalo-wings/>;
- <https://www.atbbq.com/thesauce/recipes/smoked-fried-truffalo-wings/>;
- <https://www.pinterest.com/pin/weekday-gourmets-recipe-creation-truffalo-wings-truffle-ranch-sauce--397161260860564566/>;

- [https://www.traderjoes.com/home/products/pdp/truffle-hot-sauce-068444](https://www.traderjoes.com/home/products/pdp/truffle-hot-sauce-068444;);
- <https://www.mashed.com/660044/we-tried-dj-khaleds-new-wings-heres-everything-you-need-to-know/>;
- <https://www.smithsfoodanddrug.com/p/chank-s-usa-truffalo-chicken-cone-portable-appetizers-6-count/0086000290945>;
- <https://www.kitchenkaboodlemh.com/copy-of-mikes-bbq-rub-mango-habanero-sauce-235ml.html>; and,
- <https://chewingthefat.us.com/2021/04/truffalo-wings-with-honey-hot-sauce-and-boursin-sour-cream-dipping-sauc.html>

and thus the relevant public would understand this designation to refer primarily to that genus of goods being sauces that are a combination of buffalo sauce and truffles as the consuming public views this wording as a *type* of sauce.

Websites and webpages are generally a competent source for determining how the public perceives the mark in connection with applicant's goods. See *In re N.C. Lottery*, 866 F.3d 1363, 1367-68, 123 USPQ2d 1707, 1709-10 (Fed. Cir. 2017); *In re Nett Designs, Inc.*, 236 F.3d 1339, 1341, 57 USPQ2d 1564, 1566 (Fed. Cir. 2001) (citing *In re Bed & Breakfast Registry*, 791 F.2d 157, 160, 229 USPQ 818, 819 (Fed. Cir. 1986)); TMEP §1209.01(b).

As the wording "TRUFFALO" comprises a genus of hot sauce and/or a sub-genus of "sauces," registration is refused on the Supplemental Register under Sections 23(c) and 45 of the Trademark Act.

Although applicant's mark has been refused registration, applicant may respond to the refusal(s) by submitting evidence and arguments in support of registration.

D. INFORMATION REQUEST

Due to the generic nature of the applied-for mark, applicant must provide the following information and documentation regarding the goods and wording appearing in the mark:

(1) Fact sheets, instruction manuals, brochures, advertisements and pertinent screenshots of applicant's website as it relates to the goods in the application, including any materials using the terms in the applied-for mark. Merely stating that information about the goods is available on applicant's website is insufficient to make the information of record.;

(2) If these materials are unavailable, applicant should submit similar documentation for goods of the same type, explaining how its own product or services will differ. If the goods feature new technology and information regarding competing goods is not available, applicant must provide a detailed factual description of the goods. Factual information about the goods must make clear how they operate, salient features, and prospective customers and channels of trade. Conclusory statements will not satisfy this requirement.; and

(3) Applicant must respond to the following questions:

Are the goods primarily comprised of buffalo sauce and truffles and/or truffle oil/extracts?

See 37 C.F.R. §2.61(b); TMEP §§814, 1402.01(e).

If applicant submits webpage evidence to satisfy this requirement, applicant must provide (1) an image of the webpage, (2) the date it was accessed or printed, and (3) the complete URL address. *In re ADCO Indus.-Techs., L.P.*, 2020 USPQ2d 53786, at *2 (TTAB 2020) (citing *In re I-Coat Co.*, 126 USPQ2d 1730, 1733 (TTAB 2018)); TMEP §710.01(b). Providing only a website address or hyperlink to the webpage is not sufficient to make the materials of record. *In re ADCO Indus.-Techs., L.P.*, 2020 USPQ2d 53786, at *2 (citing *In re Olin Corp.*, 124 USPQ2d 1327, 1331 n.15 (TTAB 2017); *In re HSB Solomon Assocs., LLC*, 102 USPQ2d 1269, 1274 (TTAB 2012); TBMP §1208.03); TMEP §814.

Applicant has a duty to respond directly and completely to this requirement for information. See *In re Ocean Tech., Inc.*, 2019 USPQ2d 450686, at *2 (TTAB 2019) (citing *In re AOP LLC*, 107 USPQ2d 1644, 1651 (TTAB 2013)); TMEP §814. Failure to comply with a requirement for information is an independent ground for refusing registration. *In re SICPA Holding SA*, 2021 USPQ2d 613, at *6 (TTAB 2021) (citing *In re Cheezwhse.com, Inc.*, 85 USPQ2d 1917, 1919 (TTAB 2008); *In re DTI P'ship LLP*, 67 USPQ2d 1699, 1701-02 (TTAB 2003); TMEP §814).

For this application to proceed, applicant must explicitly address each refusal and/or requirement in this Office action. For a refusal, applicant may provide written arguments and evidence against the refusal, and may have other response options if specified above. For a requirement, applicant should set forth the changes or statements. Please see “[Responding to Office Actions](#)” and the informational [video “Response to Office Action”](#) for more information and tips on responding.

How to respond. [Click to file a response to this nonfinal Office action.](#)

/Robert Cohen/
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RESPONSE GUIDANCE

- **Missing the response deadline to this letter will cause the application to abandon.** The response must be received by the USPTO before midnight **Eastern Time** of the last day of the response period. TEAS maintenance or unforeseen circumstances could affect an applicant's ability to timely respond.
- **Responses signed by an unauthorized party** are not accepted and can **cause the application to abandon**. If applicant does not have an attorney, the response must be signed by the individual applicant, all joint applicants, or someone with legal authority to bind a juristic applicant. If applicant has an attorney, the response must be signed by the attorney.
- If needed, find contact information for the supervisor of the office or unit listed in the signature block.

(4) STANDARD CHARACTER MARK

TRUFFALO WING SHOP

Mark Punctuated

TRUFFALO WING SHOP

Translation

Goods/Services

- IC 035. US 100 101 102.G & S: Mobile food kiosk services; Online ordering services in the field of food, restaurants, restaurant take-out, and restaurant delivery; Providing consumer information in the field of food, restaurants, restaurant take-out, and restaurant delivery; Food ordering services, namely, online ordering services in the field of restaurant and dark kitchen food take-out and delivery services; Online retail store services featuring food and beverage products
- IC 039. US 100 105.G & S: Delivery of food prepared by restaurants; Delivery of food prepared in dark kitchen facilities; Food delivery services
- IC 043. US 100 101.G & S: Providing temporary kitchen facilities; Providing dark kitchen facilities; Providing specialized facilities for food preparation; Leasing and rental of kitchen facilities; Food preparation services; Providing of food and drink; Restaurant services; Catering services

Mark Drawing Code

(4) STANDARD CHARACTER MARK

Design Code

Serial Number

90122182

Filing Date

20200818

Current Filing Basis

1B

Original Filing Basis

1B

Publication for Opposition Date

Registration Number

Date Registered

Owner

(APPLICANT) REEF GLOBAL IP LLC LIMITED LIABILITY COMPANY DELAWARE 78 SW 7th Street,
5th Floor Miami FLORIDA 33130

Priority Date

Disclaimer Statement

Description of Mark

Type of Mark
SERVICE MARK

Register
PRINCIPAL

Live Dead Indicator
LIVE

Attorney of Record
Kelly A. Donahue



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Is Buffalo Sauce Hot Sauce?

By [Kevin Kessler](#)

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Is there a difference between Buffalo Sauce and Hot Sauce? Aren't they the same thing?



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The Short Answer

Yes, Buffalo Sauce is traditional hot sauce with some extra ingredients added in.

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 - 2. Wing Sauce Recipe >
 - 3. Easy Hot Sauce Recipes >
 - 4. Cheese Spaghetti Sauce >
 - 5. Quick Pesto Sauce Recipe >

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The Long Answer

Buffalo Sauce is a spicy sensational side condiment to drizzle on everything.

Buffalo sauce is a spicy sensational side condiment to drizzle on everything from chicken to shrimp. But is it just hot sauce with a fancy new name?

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Technically, the answer to that question is yes. Vinegar based cayenne pepper hot sauce is the key ingredient of buffalo sauce. What makes buffalo sauce different from hot sauce is that equal parts of melted butter are added to it. That's why buffalo sauce is slightly thicker and milder than regular hot sauce.

Most grocery store versions of buffalo sauce use a different kind of fat with a longer shelf life than butter. Everything from soybean oil to Guar Gum is fairly typical. Buffalo sauce was first invented to go along with the buffalo wing in 1964, but since then it has become more versatile and used in a variety of dishes.

So, while all buffalo sauce is hot sauce, not all hot sauce is buffalo sauce.



Want to make your own Buffalo Sauce? We've got you covered! Then, find ways to use it from Air Fryer Buffalo Wings to Buffalo Chicken Dip and Buffalo Chicken Poutine. Yum!



#1 DENTIST RECOMMENDED BRAND FOR SENSITIVE TEETH

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About
kevin kessler





Kevin J. Kessler is an experienced professional writer and published author living in Orlando, Florida. With a lifelong passion for food, this sandwich loving Italian boy enjoys exploring unanswered questions about the foods we all know and love so well. Kevin's foodie lifestyle was born through his love of Walt Disney World and the Epcot International Food and Wine Festival. A lover of stories, he enjoys trying new dishes from all over the world and learning everything there is to know about where food comes from, how its prepared, and what variations on it exist.

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editor-in-chief
Christine Pittman

Christine is the founder of TheCookful and also of her blog COOKtheSTORY. Her passion is explaining the WHY behind cooking - Why should you cook things a certain way; Will they turn out if you do it differently; What are the pros and cons of the method? Learn more about Christine, her cookbooks, and her podcast.

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AN ELITE CAFEMEDIA FOOD PUBLISHER



Buffalo Wild Wings Launches New Truffalo Sauce Made With Real White Truffles

March 3, 2021 by Bob Miller in Food News



Buffalo Wild Wings Launches New Truffalo Sauce Made With Real White Truffles



Buffalo Wild Wings offers a 5-star dining experience – no reservation required – with the debut of new spicy Truffalo wing sauce, made with real white truffles.

Advertisement

	24ft Pontoon in Clearwater \$88+/hour	32ft Cruiser in Chicago \$225+/hour	21ft Wake Boat in Redmond \$138+/hour	39ft Motor Yacht in Chicago \$409+/hour
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Start continuing below

Photo: Buffalo Wild Wings

New **Truffalo** sauce combines the earthiness of white truffles with a spicy buffalo sauce for a kick of heat with a slightly sweet finish.

You can find the new wing sauce starting today at participating Buffalo Wild Wings locations nationwide for a limited time.



Truffalo Sauce

BWW currently offers a total of 26 sauces and seasonings, including the brand's latest sauce innovations: Orange Chicken, Blazin' Carolina Reaper and Lemon Pepper.

Image - Buffalo Wild Wings

◀ [BUFFALO WILD WINGS](#) [TRUFFALO SAUCE](#) ▶



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NEWS

Buffalo Wild Wings Just Launched a Spicy Truffle Wing Sauce

Of course, it's called Truffalo.

By Dustin Nelson

Published on 3/3/2021 at 9:00 AM



Thrillist TV



MINE AND CHEESEBURGER

Wine and Cheeseburger: Harley and Lara Pair Falafel with Wine



MINE AND CHEESEBURGER

Wine and Cheeseburger: Harley



Illustration by Grace Han/Thrillist, Photo courtesy of Buffalo Wild Wings

There are a whole lot of sauces at Buffalo Wild Wings. It's a universe of honey-sweet sauces, spicy spreads, and flavorful spice rubs. If you were placing bets on what the next sauce to hit the menu will be, prepare for disappointment. It's unlikely that you're winning money on this one.

In fact, Truffalo probably wasn't on the board at all. Buffalo Wild Wings is launching a cleverly-named sauce that combines truffles and a spicy Buffalo sauce. The sauce, which will only be on the menu for a little while, is made with real white truffles and is available nationwide starting March 3.

Buffalo Wild Wings has occasionally dabbled in flashy sauce additions that border on the kind eye-catching stunts other chains might get after. More often, however, it has added appealing flavors that aren't off-the-wall. Last fall, the chain added four new wings, including Pizza Wings, which might come closest to resembling the spectacle over substance kind of stunt that is familiar in the world of chain restaurants. Still, the others were good. The kind of addition regulars will hope stick around: Orange Chicken, Blazin' Carolina Reaper, and Lemon Pepper.

Truffalo might be a surprising combination, but the results sit a little closer to the sensible additions rather than a menu addition aimed at spectacle. It manages to stick a balance between the funky truffle flavor and the familiar tang of Buffalo sauce. Though, the musky smell of truffle dominates everything. You're going to know the delivery driver is outside by the smells drifting through the door.

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Dustin Nelson is a Senior Staff Writer at Thrillist. Follow Dustin Nelson on Twitter. 

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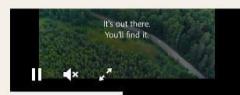
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 Michael C

★★★★★ Great hot sauce! Nice truffle flavor, very good consistency.
Reviewed in the United States on August 26, 2021
Verified Purchase

Excellent taste! Very good truffle flavor without much heat. Really elevate a bland dish with this unique addition!

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★★★★★ Great hot sauce! Nice truffle flavor, very good consistency.
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 Haley sellers

★★★★★ Like a less spicy Tabasco sauce
Reviewed in the United States on October 5, 2021
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Pretty good. I like the truff hot sauce more, but this one is good! Eat it with pretty much anything. You will like this if you like Tabasco, if you don't like Tabasco maybe skip this one and get truff instead

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 DMoore

★★★★★ Totally worth it
Reviewed in the United States on May 8, 2021
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I truly love this sauce. It's not super-spicy, but the flavor is great. I was hesitant about paying that much for hot sauce at first (and still am) but I'm trying to lose weight and find that I look forward to this sauce on grilled chicken...which keeps me from ordering takeout wings, so it's worth the money to me.

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 Amazon Customer

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Like everyone says it tastes more like vinegar than truffles

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 Paul baker

★★★★★ AMAZING WITH EVERYTHING!

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Sooooooo good with everything! I've put it on noodles, steak, salmon, literally on everything and it's excellent. Just the right amount of truffle, great texture and packaging is perfect to not squeeze too much or too little. 2 weeks and I'm already reordering, it's a staple now!

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 Michael Magliocchetti

★★★★★ Delicious

Reviewed in the United States on October 2, 2021

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I love this stuff it goes good on anything

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 Jenifer F

★★★★★ A Little Gourmet in Your Hot Sauce

Reviewed in the United States on February 26, 2021

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The flavor of this sauce is incredible. If you love truffles and you love hot sauce, you've found your match. This sauce has great versatility and can be used on fries, chicken, or anything that needs little warmth or zing.

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4 stars and above

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"Truffalo" Wings

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By FoodChannel Editor | January 3, 2011 10:02 am [PRINT THIS PAGE](#)

PREP TIME COOK TIME SERVES



Looking for party food ideas? Serve something spectacular with one of Bar Novo's unique and yummy snacks. The wings are made with savory honey and truffle glaze. They are served with a decadent truffle ranch sauce for dipping.

Recipe courtesy of [Bar Novo](#).

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FOR CHICKEN MARINADE:

3 tablespoons dried parsley

2 teaspoons ground black pepper

1 tablespoon kosher salt

1 tablespoon garlic powder

1 tablespoon onion powder

2 teaspoons dried thyme

10 pounds chicken drumettes

2 cups Louisiana hot sauce

1 cup buttermilk

RANCH DRESSING:

1 teaspoon dried parsley

3/4 teaspoon ground black pepper

1 teaspoon kosher salt

1/2 teaspoon garlic powder

1/4 teaspoon onion powder

1/8 teaspoon dried thyme

1 cup crème fraîche

1 cup buttermilk

SEASONED FLOUR:

4 cups all purpose flour

3/4 cup paprika

1/4 cup cayenne pepper

3/4 cup garlic powder

1/4 cup kosher salt

2 tablespoons ground black pepper

"TRUFFLE GLAZE":

2 cups honey

1/2 cup Louisiana hot sauce

1/4 cup truffle oil

Preparation



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1 FOR CHICKEN MARINADE: Mix the first six ingredients together in a bowl to make a dry seasoning. Toss the wings with the dry seasoning. Next whisk the hot sauce and buttermilk together until blended. Pour the sauce mixture over the wings and refrigerate for 2-4 hours.

2 RANCH DRESSING: Mix dry ingredients together. Whisk the crème fraîche and buttermilk together. Add the dry mixture and whisk together. Refrigerate for 45 minutes.

3 SEASONED FLOUR: Mix all ingredients together. Reserve.

4 "TRUFFALO" GLAZE: Heat the honey and hot sauce on a low flame for 10 minutes. Remove from heat and whisk in the truffle oil. Keep warm.

5 Heat the frying oil to 350°F. Toss the marinated wings (6 per order) in the seasoned flour until thoroughly coated. Drop the breaded wings in the fryer oil. Make sure they are completely submerged. Let Fry for 8-10 minutes (depending on size). Once they are all floating, let them fry for 1 minute longer. Remove from oil and let excess oil drip off the wings and reserve on paper towel to remove excess oil. Toss the wings with a little bit of the warm truffalo glaze. Serve with ranch dressing and different colored carrot sticks.

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TRUFFALO CHICKEN WINGS WITH TRUFF'S SIGNATURE BLACK TRUFFLE HOT SAUCE

January 18, 2016 / by Haggen Northwest Fresh / Leave a Comment

Nothing screams game day like a sizzling plate of hot wings, and this flavorful recipe featuring a unique black truffle hot sauce is sure to win over your fans. This appetizer is sure to be the first thing your guests devour.

This dish blends aromatic seasonings and TRUFF's Signature Black Truffle Hot Sauce available at your local Haggen for a quick and easy appetizer. TRUFF creates a curated blend of ripe chili peppers, organic agave nectar, black truffle, and savory spices—delivering a flavor profile unprecedented to hot sauce.



ABOUT US





Truffalo Chicken Wings with TRUFF's Signature Black Truffle Hot Sauce

Author: Haggen Northwest Fresh
Serves: 4-6

Ingredients

- 1 tbsp cayenne pepper
- 1 tbsp garlic powder
- 1 tsp salt
- ½ cup flour
- ½ cup unsalted butter
- 1½ tbsp white vinegar
- ¼ tsp Worcestershire sauce
- ½ bottle TRUFF Signature Black Truffle Hot Sauce
- 9-12 chicken wings
- Truffle, grated (optional)



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Instructions

1. Preheat oven to 450 degrees F.
2. Add cayenne pepper, garlic powder, salt, and flour to a large bowl and combine.
3. Place wings in the mixture and toss until wings are fully coated.
4. Arrange wings on a baking sheet lined with tinfoil and bake for 45 minutes at 450 degrees F.
5. Add the butter, white vinegar, Worcestershire sauce, and TRUFF to a saucepan on medium heat.
6. Stir the sauce regularly until the ingredients are fully blended.
7. Remove the wings from the oven, pat them dry, and add them to a large bowl.
8. Pour the TRUFFALO™ mixture on top of the wings and toss them until fully coated.
9. For an extra truffle kick, add fresh truffle shavings to the top of the wings. (optional)

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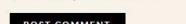
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Super quick and easy, this game day app combines D'Artagnan's amazing Green Circle chicken wings with the delicacy that is TRUFF's Signature Black Truffle Hot Sauce. It will truly take your wing game up to the next level.

COOK TIME – 45 minutes

PREP TIME – 10 minutes

SERVINGS – 6

Ingredients

- 1 tbsp, cayenne pepper
- 1 tbsp, garlic powder
- 1 tsp, salt

- 1/3 cup, flour
- 1/2 cup, unsalted butter
- 1 1/2 tbsp, white vinegar
- 1/4 tsp, Worcestershire sauce
- 1/2 bottle, TRUFF Signature Black Truffle Hot Sauce
- 9-12 D'Artagnan Green Circle Chicken wings

Directions

1. Add the D'Artagnan Green Circle Chicken wings to a large bowl.
2. Add the cayenne pepper, garlic powder, salt, and flour to the large bowl, and toss the mixture until the wings are fully coated.
3. Place the wings on a baking sheet lined with tinfoil and bake the wings for 45 minutes at 450°F.
4. Add the butter, white vinegar, Worcestershire sauce, and TRUFF to a pan on medium heat.
5. Mix the sauce regularly until the ingredients are fully blended.
6. Remove the wings from the oven, pat them dry, and add them to a large bowl.
7. Pour the TRUFFALO™ mixture on top of the wings and toss them until fully coated.
8. For an extra truffle kick, add fresh truffle shavings to the top of the wings.

Recipe courtesy of [Truff.com](#)

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Smoked Fried Truffalo Wings

By Tom Jackson May 18, 2021

The SAUCE

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Cattleman's Grill Pit Fire Hot Sauce **\$4.99**

A-STEAK RUB CHAMOISEE BBQ SEASONING

Smoked Fried Truffalo Wings **Smoked/Fried Truffalo Wings ON THE NAPOLEON PHANTOM 500 GAS GRILL**

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Level up your chicken wings with these Smoked Fried Truffalo Wings! Chef Tom fires up the Napoleon Phantom 500 to give these wings

Share

a quick smoke before frying them in a cast iron skillet on the side burner, then tossing them in a white truffle infused buffalo sauce!

R Butts R Smokin' Steak Rub,
14 oz.

\$10.99

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Smoked Fried Truffalo Wings

Ingredients

- 5 lb whole chicken wings, tips removed
- 2 tbsp corn starch
- 2 tbsp R Butts R Smokin' R Steak Rub
- Roughly 1 quart vegetable oil, for frying

For the Truffalo Sauce:

- 2/3 cup Cattleman's Grill Pit Fire Hot Sauce
- 1/4 cup unsalted butter
- 1/4 cup truffle infused oil
- 1 tbsp cayenne powder
- 1 tbsp granulated garlic

Instructions

Preheat a Lodge 8" Cast Iron Skillet over medium heat (on a burner). Add all ingredients for the Truffalo Sauce. Bring to a simmer. Whisk. Cook for about 3 minutes. Remove from heat. Transfer the sauce to a bowl or mason jar.

Place a Napoleon Charcoal Tray in the center of the Napoleon Phantom Prestige 500RSIB. Turn on the center burners under the charcoal tray and set to LOW heat. The grill temperature will be around 300°F.

Place a Finex 12" Cast Iron Skillet on the side burner. Fill about 1/3 full with vegetable oil. Heat and stabilize the oil temperature 375°F.

Combine the corn starch and R Butts R Smokin' R Steak Rub and mix well, coat the wings in the mixture.

Place a few small chunks of smoking wood in the charcoal basket, directly over the burners. Light with a torch, if necessary, to start producing smoke.

You might also enjoy: [Buffalo Chicken Wedge Salad](#)

Smoke the wings on the second shelf for about 20 minutes. Turn off the heat inside the grill.

Working in batches (typically 3 whole wings at a time), fry the wings in the skillet until golden brown. Flip and continue cooking until the internal temperature reaches 175°F. Remove from the oil and place in the grill to warm.

When all wings are fried, transfer from the grill to a large bowl. Add the Truffalo Sauce and toss to coat.



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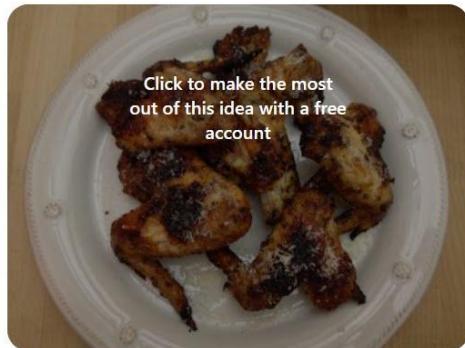


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Article from weekdaygourmet.blogspot.com

Recipe Creation: "Truffalo" Wings + Truffle Ranch Sauce

These were inspired by a wings competition (and yes, they did win a trophy) and now I make them on a regular basis. I mean, what could be better than truffle chicken wings with... [More](#)

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Truffle Hot Sauce

\$7.99/10 Fl Oz

Combining the ineffably umami essence of black truffle with the pleasantly piquant, put-it-on-everything versatility of a hot sauce, Trader Joe's Truffle Hot Sauce lends our favorite festive fungi a certain fiery factor. Each batch is crafted from a base of chili peppers, honey, apple cider vinegar, and bold, black truffle broth to create a profile that's all at once sharp, peppery, and deeply, satisfyingly savory. What more could you ask for in a holiday hot sauce?

Try adding this sauce to eggs, tacos, burgers, or fries. Drizzle a bit over pasta, pizza, roasted veggies. Mix it into marinades, salad dressings, and compound butters. Or toss it with something crispy and delicious to make it even more so, like a highly refined hot chicken sandwich or out-of-this-world buffalo cauliflower wings — or should that be truffalo cauliflower wings? The possibilities are endless, but unfortunately, quantities are not.

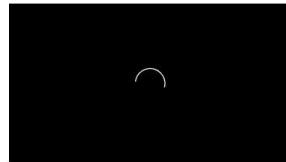
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We Tried DJ Khaled's New Wings. Here's Everything You Need To Know



BY MATT MELTZER / NOV 12, 2020 @ 9 PM EST

After taking over the worlds of music, travel, and Snapchat aquatic navigation, DJ Khaled is setting his sights on the world of food. More specifically, the world of ghost kitchen, delivery-only chicken wings with the introduction of *Another Wing*. The wings-and-tenders virtual eatery launched in 150 locations across five countries and three continents in November 2021, where it's already making a stir in the saturated world of fried chicken.



But are these wings any good? Or is this just another celebrity-driven food concept where the end product is an afterthought to the big-name hype? We got a few big, colorful bags of *Another Wing*'s offerings to find out if this stuff is legit.

With flavors ranging from traditional Buffalo to Nashville Hot, Teriyaki, and even Truffalo, there was a lot to consider. But after a wing-tastic afternoon, we're happy to report that, unlike a DJ Khaled concert, *Another Wing* is more than just a bunch of yelling and screaming. Here's what you need to know about DJ Khaled's new wings.

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But it gets amplified here. When the sauce is liberally applied to the sweet, thick breading of the boneless wings, we were strangely reminded of a glazed donut. It's not quite as obvious with the bone-in wings, however, which reminded us of the teriyaki shops that used to drown their chicken in sauce. Either way, your dentist won't be pleased, though anyone with a sweet tooth will be. If you're expecting anything resembling a distinctly Asian flavor, it's not all that present. But as chicken-for-dessert, it's a winner.

They Don't Want You to Win Truffalo



Truffalo – a portmanteau of a wing flavor combining **truffle** and Buffalo sauce – might be the only wing flavor from Another Wing we could describe as "trendy." The problem is that putting truffle in any sauce is kind of like putting a mezzo-soprano in a jazz choir – try as you might to blend it in, it's always going to overpower everything else. Reef, however, believed it could calm the truffle down by making this a creamy sauce rather than an oily one.



"Ours is different than a lot of the **truffalo** sauces because it has a creamy vibe, it has parmesan, Buffalo sauce, and black truffle oil," Votano told Mashed. "A lot of times when you put truffle and Buffalo together they argue, [but] we balanced it out by making it creamier."

To an extent, she's right. This isn't a truffle wing where the Buffalo sauce tries to raise its hand and immediately gets smacked down. It's well balanced, though it's also creamier than what a wing purist might prefer. If you like French food and other cream-heavy cuisines, this might be your top choice.

Un Un Unbelievable Buffalo



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Weekday Gourmet

Simple weeknight recipes and restaurant (re)creations from one discriminating foodie to another

Saturday, November 16, 2013

Recipe Creation: 'Truffalo' Wings + Truffle Ranch Sauce



About Me



Rebecca

I derive a great deal of pleasure from a delicious meal + a good glass of wine. The pleasure doubles when I know I prepared the meal myself (and it tastes like it came from a restaurant). Hence, the search for simple weeknight recipes and restaurant (re)creations. Note: All photography on this site is my own unless otherwise noted.

[View my complete profile](#)

Suggestions Please!

Is there a restaurant dish you LOVE and want me to (re)create?

Drop me a line at: weekdaygourmetgirl@gmail.com

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These were inspired by a wings competition (and yes, they did win a trophy) and now I make them on a regular basis. I mean, what could be better than truffle chicken wings with three kinds of truffle? Especially when you can call them Truffalo Wings! Leave it to me to add a little class to football season. ;)

Serves 2-4

Ingredients:

- 2 lbs chicken wings
- 1 lemon, juiced
- 1/2 tbsp ground pepper
- 1/2 tbsp garlic powder
- 2 tsp truffle salt
- 1 tsp dried thyme
- 1/4 tsp cayenne pepper
- 2 tbsp unsalted butter, melted
- 1/4 cup grated truffle pecorino
- 1 tbsp black truffle oil
- 1/3 cup ranch dressing

Directions:

- Preheat oven to 500 degree F and line a large baking sheet with tin foil.
- Toss the wings with the lemon juice in a large bowl.
- Then add the garlic powder, ground pepper, truffle salt, thyme and cayenne.
- Next add the melted butter and stir thoroughly so the seasoning is evenly distributed.
- Arrange on a baking sheet and bake for 20 minutes, then flip the wings and rotate the sheet.
- Bake for another 10 minutes, or until wings are browned and cooked through.
- Remove from oven and top with truffle pecorino.
- Whisk the ranch dressing with 1 tbsp truffle oil.
- Enjoy immediately and serve with the truffle ranch dipping sauce.

Posted by Rebecca



Labels: Cayenne Pepper, Chicken Wings, Football Season, Lemon Juice, Thyme, Truffalo Wings, Truffle Oil, Truffle Pecorino, Truffle Ranch, Truffle Salt

1 comment:



Jennifer B. November 30, 2013 at 9:00 AM

This recipe sounds amazing--will definitely try them and bring them along to my next football party (can see these being devoured once tried!).

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- From top: my (re)creation partially assembled, (re)creation fully assembled, (re)creation in loving hands of a devoted taster -



On a recent trip to Mexico I had the pleasure of taking a cooking class with Fabrice Guisset, the Executive Chef at Las Ven.



-From top close-up of a pretty little meatball, meatballs simmering in the spicy tomato sauce, the finished (re)creation-



The Ravioli Uovo

is the signature

dish at Seven Hills and for good reason. It was featured as one of the top 101 Most delish...



• Recipe Creation:
Balsamic
Roasted
Butternut
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Brussels Sprout
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Ahhh. Fall has arrived and with it, my favorite produce! I love hearty squashes & root vegetables and I love that all they need -



• Recipe
(Re)creation:
Crispy Low-
Sugar Sweet
Potato Wedges
with Lemon-
Chive Yogurt Dip

I developed this recipe for a LOVE YOUR HEART RECIPE RALLY that a friend of mine does annually. Her blog, SODIUM GIRL, is.



• Restaurant
(Re)creation: La
Ciccia's Spaghetti
with Bottarga

Sardinian gem in Noe Valley. Though it may appear unassuming from the outside, the food will blow.



• Restaurant
(Re)creation: Bi-
Rite's Honey
Lavender Ice
Cream

I was surprised by how much I liked this ice cream. I'm always a sucker for cookies and cream or vanilla bean or somethin'.

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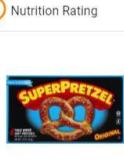
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TRUFFALO WINGS WITH HONEY HOT SAUCE AND BOURSIN SOUR CREAM DIPPING SAUC





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PACKING PLENTY OF HEAT, TRUFF HOT SAUCE MAKES ONE TERRIFIC BOWL OF WINGS.

When we received three Truff Hot Sauces for Christmas, we were impressed. The gift of our friends Monique and Curtis, we knew it would be special. Especially since what separates Truff from every other hot sauce is its trademark Truffle Flavor. And if anyone knows his way around a Truffle, it's Curtis. We've seen him use Truffles with abandon. He's not alone. From Truffle fries to Truffle Oil, from Truffle Sea Salt to Truffle Butter, the Truffle is prized. French Gastronome Jean Anthelme Brillat-Savarin called them 'the diamond of the kitchen'. We couldn't wait to see what Truff would bring to one of our favorite of all foods, the Chicken Wing.



THESE WINGS ARE BOTH SWEET AND SPICY. PERFECT FOR THE COOL CREAMINESS OF THE DIPPING SAUCE.

We love to bake wings in a hot oven. They crisp up beautifully helped by a simple dry batter of salt, cayenne pepper, and corn starch thereby making them gluten-free. Turning them over once or twice crisps them evenly. While the wings cook, the two sauces come to life. For the Truffalo sauce, we used a half bottle of Black Truff and combined it with vinegar, honey, and a dash of Worcestershire. Sweet heat! Then to cool down, we made a dipping sauce using a package of Garlic and Herb Boursin and a cup of Sour Cream. The finished dish is a winner on all counts.



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The Nicks and their heroine, Oprah Winfrey herself.

TRUFF STARTED OFF ON INSTAGRAM. BUT IT REALLY TOOK OFF WHEN OPRAH WINFREY PUT IT ON HER "FAVORITE THINGS" LIST.

Truff founders Nick Gullen and Nick Ajluni's launched @sauce on Instagram. Once they hit 10,000 followers, they decided to move into one of food's fastest-growing categories: hot sauce. Believe it or not, in 2019 hot sauce was a \$2.29 billion dollar market worldwide. And it's growing annually by 6.5 percent. Gullen and Ajluni set out to find a void in the market. They decided to go luxe with their brand and their trademark truffle flavor did that. Its elegant packaging didn't hurt. That's why it's \$18.00 for 6 ounces. It also didn't hurt that in O, the Oprah Magazine, Oprah calls it 'sublime' and recommends putting it 'on everything'. Oprah's

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not alone. Truff Hot Sauce is the #1 Best Seller in both Amazon's Hot sauce and sauces category. Here's the recipe. Some other wing favorites follow it.

TRUFFALO WINGS WITH HONEY HOT SAUCE AND BOURSIN SOUR CREAM DIPPING SAUCE

April 23, 2021 Servings: 2-4 depending on appetite. Prep: 15 min Cook: 45 min
Total: 1 hr Difficulty: In just three steps you can achieve Chicken Wing Nirvana.

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Both sweet and spicy, these baked Chicken Wings are the perfect companions to their Honey Hot Sauce and Cool and Creamy Boursin Sour Cream Dipping Sauce.

By: Monte Mathews



INGREDIENTS

To coat the wings
1 tbsp. Cayenne Pepper
1 tsp. Kosher Salt
1/3 cup Cornstarch
For the Honey Hot Sauce
½ cup butter
1 ½ tbsp. White Vinegar
¼ tsp Worcestershire Sauce
3 oz. Black Truff
3 tbsp. Honey
For the Boursin Sour Cream Dipping Sauce
1 ½ oz Garlic and Herb Boursin, at room temperature.
1 cup Sour Cream.
For the Wings
2 lbs of Chicken Wings, wing tips removed

DIRECTIONS

- STEP 1** Preheat oven to 450F. Cover a sheet pan with aluminum foil to aid in the clean-up. Place a wire rack over the sheet pan. Spray with Non-Stick Cooking Spray.
- STEP 2** In a large mixing bowl, combine Cayenne Pepper, Kosher Salt, and Cornstarch. Mix thoroughly. Dry the wings and add them to the bowl. Coat every surface and shake to remove excess.
- STEP 3** Put the wings onto the rack. Put the rack in the oven for 45 minutes. Every 15 minutes, turn the chicken wings to ensure even cooking.
- STEP 4** While the wings are in the oven, make the dipping sauces.
- STEP 5** In a saucepan over medium heat, melt the butter. Once it's melted, add the vinegar, the Worcestershire Sauce, the Black Truff sauce, and the honey. Stir the ingredients until they are well blended. Lower the heat to low. When wings are ready, remove them from the oven and put them into a large bowl. Pour the Honey Hot Sauce over the wings. Sprinkle with chives (optional).

STEP 6 In another bowl, mix together the room temperature Boursin with the sour cream until combined completely.

STEP 7 When wings are ready, remove them from the oven and put them into a large bowl. Pour the Honey Hot Sauce over the wings. Sprinkle with chives (optional).

STEP 8 To serve, put the Boursin Sour Cream in individual ramekins, put the wings in the center of the table, and have at them.

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Korean Wings and Carrot Pineapple Salad

I thought about throwing my Chicken Wing recipe into the mix in time for Super Bowl Sunday. But then I was inundated with Wings recipes: 10 in an email from RecipeZaar, another 8 developed by my heroine, Grace Parisi, in this month's Food and Wine. ...
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Hot-and-Sticky Lemon-Pepper Chicken Wings adapted from Richard Blais in Food & Wine



A couple of years ago, I went on a Chicken Wing Diet. It was about the time that New York restaurants were obliged to print the calorie count of their dishes on their menus. In New York, with Mayor Bloomberg at the helm, we've ... [Continue reading](#)



Balsamic Soy-Glazed Chicken Wings and Blue Cheese Dipping Sauce

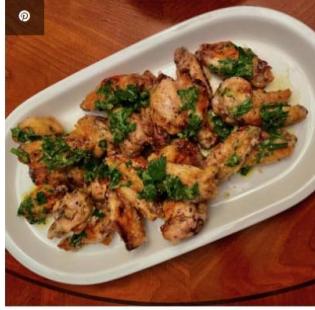
You may be aware that there's a football game being played this coming weekend that is the Granddaddy of them all. This year's game has the Northwest facing off against the Northeast in Glendale AZ, which at this writing will still take place despite a ... [Continue reading](#)

Stunning Hardware



Author: Monte Mathews
Filed Under: American Cuisine, Boursin Sour Cream Dipping Sauce, Chicken, Chicken Dishes, Chicken Recipes, Chicken Wings, Culinary History, Truff Hot Sauce, Dipping Sauces, Gluten-Free, Gluten-Free Food, Gluten-Free Recipes, History of Truff Hot Sauce, Honey, Honey Hot Sauce, Monte's Original Recipes, Nick Alton and Nick Gillen of Down South Magazine, Recipe, Recipe's Favorite Things, Original Recipe, Oiled Baked Chicken Wings, Spicy Chicken Wings, Spicy Food, Truff Hot Sauce, Truffle Wings with

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USPTO OFFICIAL NOTICE

Office Action (Official Letter) has issued
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