



May 2023

Responsibly serving our customers beyond their expectations.

Closed

We will be closed Monday,
 May 29th for the holiday.
 Please call **(865) 483-1377** if you
 have a gas-related emergency.

Baron S 440 Pro IR



\$1169

Crown 420



\$849



**Make this summer un-grill-ievable with a
 Broil King natural gas grill**

\$50 Off

Through the month of May, receive \$50 off your Broil King grill purchased from ORUD! Each grill purchase will also enter you to win a grill accessory giveaway basket worth \$200. Winner will be drawn and contacted on Thursday, June 1st.



Sweet and Spicy BBQ Wings

DIFFICULTY 3/5 | **PREP TIME** 25 MIN | **COOK TIME** 1 HR | **SERVES** 2-3

INGREDIENTS

2 lbs chicken wings
2 tbsp sriracha
2 tbsp soy sauce
4 tbsp sweet chili
1 tbsp garlic
salt and pepper
3 celery stalks

DIRECTIONS

1. Mix together sriracha, sweet chili sauce, soy sauce, garlic, salt and pepper.
2. Toss wings in sauce ensuring they are evenly coated.
3. Place wings on wing rack or directly on the cooking grates and bake at 350°F for 45 minutes to an hour. Wings must reach an internal temperature of 165°F.
4. Serve with celery sticks and dipping sauce once it has cooled.