

PRODUCT
INSTRUCTIONS

BURGERS' - SMOKEHOUSE -

CHICKEN WINGS



FULLY COOKED.

Freeze for up to 6 months.

CHICKEN WINGS

GET READY TO SATISFY YOUR TASTE BUDS with our fully cooked Chicken Wing collection! From a traditional salt & pepper seasoned to a Nashville Hot BBQ or Smoky Ranch flavored offering, we have a wing for everyone at the table. Easy to heat in the oven or air fryer – serve as an appetizer or make it a meal.

GETTING STARTED:

1. Allow 12-24 hours to thaw wings in the refrigerator.
2. Proceed to heating instructions.

METHOD FOR HEATING IN THE OVEN: (For Thawed Wings):

1. Pre-heat oven to 425°F.
2. Cover a baking sheet with aluminum foil and place a baking rack on top of the foil.
3. Spray the baking rack with cooking spray to prevent wings from sticking. Place desired number of wings on the baking rack.
4. Place baking sheet on the center rack of the oven for approximately 25 minutes or until wings are lightly browned & crispy.

ALTERNATIVE OVEN METHOD AFTER PRE-HEATING OVEN —

1. Cover baking sheet with aluminum foil & spray the foil with cooking spray to prevent wings from sticking.
2. Place desired number of wings on the foil and bake for 15 minutes. Remove the baking sheet from the oven & turn the wings over to the other side and place back in the oven for an additional 10 minutes until wings are lightly browned & crispy.

METHOD FOR HEATING IN THE AIR FRYER (For Thawed Wings):

1. Set Air Fryer to 390° F.
1. Place desired number of wings in the basket – do not stack the wings.
1. Cook for 7-9 minutes, until lightly browned & crispy.
Recommended to shake the basket halfway through the cooking time.



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IMPORTANT FOOD SAFETY TIPS

- “DANGER ZONE” (40° to 140°F)
- Keep cold food cold – at or below 40°F.
- Keep hot food hot – at or above 140°F.
- When heating or cooling of food it is important to travel through the “Danger Zone” temperatures as rapidly as possible.
- If not going to consume hot food right away, it’s important to keep it at 140° F or above.
- Leftovers must be put in shallow containers for quick cooling and refrigerated at 40°F or below within two hours.
- Always thaw product in refrigerator.