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## **PREMIUM HARDWOOD SMOKED CHICKEN WINGS**

*Hardwood-smoking is an old-school method of practical food preservation that happened to impart a delicious flavor to meats and poultry. So to put an all-new spin on that spirit of delectable pragmatism, we bring you a versatile, fully cooked chicken wing with boutique character. Unbreaded and unglazed, it's perfect for holding your sauce of choice – but has the crispy, subtly smoked profile to stand on its own. Best of all, no fryer needed for these flyers.*

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### Product Attributes

- Hardwood-smoked
- Fully cooked
- Unbreaded
- Natural proportion of drumettes and flats

### Benefits

- Labor, space and time savings – no need to smoke wings
- Fully cooked, with versatile finishing options, including baking, frying and prep in impingement oven
- First to foodservice market nationally

### Insights

The highest menu penetration for unbreaded bone-in chicken wings is in casual-dining (48%) and college-and-university (53%) segments. Wings serve as a perfect platform to bring new flavors to a menu. Thai, mango, habanero and hickory are among the fastest-growing flavors, all with growth rates higher than 18% in the past year. The average price of proteins – original versus smoked – reveals that proteins that mention smoke are priced on average \$1.09 higher than the same menu items that do not mention smoke.

### Menu It/Uses

Serve up – plain or sauced – as a versatile please-all-people-all-the-time appetizer. Include as a Bloody Mary topper or as part of a smoked-meat trio with pulled pork and sliced brisket.

### Ingredients

- 1st- and 2nd-joint chicken wings
- Water
- Salt
- Sugar
- Natural flavor
- Rosemary extract

### Cooking Instructions

Cook to an internal temperature of 145°F. Bake in convection oven at 350°F for 11–14 minutes. Deep-fry at 350°F for 5–6 minutes. Bake in pizza oven at 400°F for 10–12 minutes.

A-Code	Product Description	Pack Size
9986258	Premium Hardwood Smoked Chicken Wings	2/5 lb.

