



SMOKE 'N FAST

SMOKE'NFAST® KC WILD WINGS®

These wings will fly off the menu.



*Product is fully cooked and ships frozen.

Menuing Ideas

Smoke'NFast® KC Wild Wings® and Mini KC Wild Wings® are both versatile and delicious. Here are a variety of ways to serve either product to make KC Wild Wings—regular or mini—a signature item on your menu:

Sample Platter: KC Wild Wings or Mini KC Wild Wings, cheese sticks and onion rings deep-fried and served with a variety of dipping sauces: barbecue, blue cheese, horseradish, honey mustard and/or marinara.

Campfire Style: Seasoned with barbecue dry rub, then grilled and basted with barbecue sauce. Serve with additional barbecue sauce for dipping.

Cajun Style: Dipped in Cajun batter and then deep-fried. Serve with spicy horseradish sauce.

Buffalo Style: Deep-fried, then brushed with buffalo wing sauce. Serve with blue cheese dressing swirled with buffalo wing sauce.



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When pigs fly.

Smoke'NFast® KC Wild Wings® are a conversation starter. First, there's the name: KC Wild Wings. Then there's the versatility. Add on the fact that our pork wings are meatier and easier to eat than standard chicken wings and you've got a winner, no matter how you serve them.

Features

- Fully cooked
- Great taste
- Conveniently packed
- Versatile

Benefits

- Quick and easy preparation
- Consistent flavor in every case
- Use what is needed; portion control
- Added menu variety; increased customer satisfaction

Product Specifications

DESCRIPTION	ITEM CODE	CASE PACK	APPROX. PIECE SIZE	CASE WT	CASE DIMENSIONS (L x W x H)	CASE CUBE	CASE TARE	PALLET PATTERN	CASE GTIN
Smoke'NFast® KC Wild Wings	70247 192127	3 -12 pc. bags	4 oz.	9 lb. E*	10.875 x 9.375 x 5.875	0.346	1.00	15 x 8	10070247192124
Smoke'NFast® Mini KC Wild Wings, IQF	70247 194557	2/5 lb. bags	2 oz.	10 lb. E*	13.250 x 10.500 x 5.875	0.473	1.00	10 x 9	10070247194555

*Exact Weight

Cooking Instructions

Farmland KC Wild Wings are fully cooked. Heat to an internal temperature of 140°F. Thaw in refrigerator or microwave oven. Separate wings from each other before cooking.

Charbroiler: Grill thawed wings 9 to 13 minutes, turning frequently.

Deep Fryer: Fry thawed wings 2 to 3 minutes in 350°F oil. Let stand 2 minutes before serving.

Convection Oven: Bake thawed wings uncovered at 375°F for 12 to 15 minutes. May want to "finish" on charbroiler or in deep fryer.

For more information, please visit www.smokenfast.com or contact your local Farmland representative.

