

WINGS MADE EASY WITH OUR BACK-OF-HOUSE CHEAT SHEET



Here is your back-of-house cheat sheet for winning fans this season. Learn how to serve Pierce Chicken® wings that taste the best, no matter the cooking method. Get customers coming back with the same loyalty they give to their favorite teams with their favorite wings.

Featured Products

<p>71015 Pierce Chicken® FC Hot and Spicy Breaded Chicken Wings, Large</p>	<p>111355 Pierce Chicken® FC Spicy Breaded Boneless Skinless Chicken Breast Chunks</p>	<p>111164 Pierce Chicken® FC Bone-In Wing Dings® Breaded Chicken Wings</p>	<p>110335 Pierce Chicken® FC Bone-In Savory Chicken Wings</p>
<p>Fryer: Preheat frying oil to 350°F. Place frozen chicken pieces into frying oil. Fry for 5 minutes.</p> <p>Menu Idea: For a sweet and heated flavor profile, toss spicy wings in a Sweet Hawaiian Ginger Glaze.</p>	<p>Fryer: Preheat frying oil to 350°F. Place frozen chicken pieces into frying oil. Fry for 4.5 minutes.</p> <p>Conventional Oven: Preheat oven to 375°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 23 minutes.</p> <p>Convection Oven: Preheat oven to 375°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 12 minutes.</p> <p>Menu Idea: For a classic wing combo, toss wings in Buffalo Sauce with blue cheese crumbles.</p>	<p>Impingement Oven: Preheat oven to 500°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 12 minutes.</p> <p>Conventional Oven: Preheat oven to 450°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 18 minutes.</p> <p>Fryer: Preheat frying oil to 350°F. Place frozen chicken pieces into frying oil. Fry for 7 minutes.</p> <p>Convection Oven: Preheat oven to 400°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 16 minutes.</p> <p>Menu Idea: For a flavor bomb of global flavors, toss wings in a Thai Curry sauce.</p>	<p>Fryer: Preheat frying oil to 350°F. Place frozen chicken pieces into frying oil. Fry for 8 minutes.</p> <p>Convection Oven: Preheat oven to 425°F. Place frozen chicken pieces in a single layer on an ungreased baking pan. Bake uncovered for 25 minutes.</p> <p>Menu Idea: Finish the wings off with a tasty garlic Parmesan dry rub.</p>

FC = Fully Cooked

All times are approximate. Before serving, place a meat thermometer into the thickest portion of the product and continue heating until the internal temperature reaches 165°F.

Sauce & Seasoning Gamechangers

SAUCE'EM

- Teriyaki glaze is always a hit for a lightly sweet gourmet feel.
- Sweet Hawaiian Ginger glaze gives a sweet-heat profile great on Pierce Chicken® Wing Zings®!
- Smoky BBQ accentuates the smoked wing flavor.
- Classic buffalo with bleu cheese crumbles can't be beat.
- Thai Curry sauce gives a global spin to your menu options.

SEASON'EM

- Lemon Pepper is a classic flavor guests know and love.
- Caramelized Onion brings culinary appeal to a simple seasoning.
- Cajun Dry Rub heats things up and adds unique flair.
- Garlic-Parm Dry Rub is a winning sauce OR seasoning.
- Curry & Herb makes global flavors oh-so-easy to scarf down.

Ready to drive more sales? Start serving Pierce Chicken® today.



GO TEAM
WINGS

