



Farmland® KC Wild Wings™ (Uncooked)

Farmland took the chicken wing idea and put some meat on it.



*Picture depicts fully cooked application; however, product ships frozen, ready to cook.

Menuing Ideas

Farmland KC Wild Wings make a fun handheld appetizer when coated in hot wing sauce, cider house whiskey sauce or smoky barbecue sauce. But don't forget to serve them as an entrée, too. Serve with horseradish mashed potatoes topped with pork gravy; place two wings in a bowl of Cajun red beans and rice; or bread and deep-fry and serve with French fries.



These pork wings serve up some meaty opportunities, too.

One of the most unique pork innovations in recent memory, Farmland KC Wild Wings Brand™ Pork Shanks add excitement to menus, and profits to the bottom line. Great tasting, fun to eat and easy to prepare a number of ways, customers and operators of all kinds love to get their hands on KC Wild Wings Brand™ Pork Shanks.

Features

- Versatile product
- Multiple cooking methods
- Unique pork item
- Ships frozen

Benefits

- Menu Variety
- Fits any operator
- Helps increase profits
- Longer shelf life

Product Specifications

DESCRIPTION	ITEM CODE	CASE WT	CASE DIMENSION (L x W x H)	CASE CUBE	TARE	PALLET PATTERN
WINGS, KC WILD, FL, RAW, 3-12 PC	70247 193197	14.6 lb. R	13.250 x 10.500 x 5.875	0.473	1.00	10 x 9

R = Random Weight

Cooking Instructions

Thaw in refrigerator for 24 to 48 hours.

For optimum tenderness, use moist heat cooking method and cook to an internal temperature of at least 190°F.

Alto Shaam (Cook/Hold Oven): Heat oven to 250°F. with 1 gallon water in bottom of oven. Place wings, fat side up, on baking sheet. Bake approximately 3 1/2 hours or until tender.

Convection Oven: Heat oven to 350°F. Arrange wings in single layer on rack in 2-inch-deep baking pan. Pour 2 quarts hot water in bottom of pan. Cover and bake approximately 1 1/2 hours or until tender.

Oven Braising: Heat convection oven to 350°F. Brown all sides of wings in hot oil over medium heat, 8 to 10 minutes. Transfer wings to baking pan. Add enough liquid to cover wings half way. Cover pan tightly and bake approximately 1 1/2 hours or until tender.

Stovetop Braising: Brown all sides of wings in hot oil over medium heat, 8 to 10 minutes. Add enough liquid to cover wings half way. Reduce heat, cover pan tightly and simmer approximately 1 1/2 hours or until tender.

The American farm families of Farmland are proud to bring you their best. We believe you'll taste the farm-to-table difference in everything we make.