



## Heating & Saucing Instructions for Pre-Cooked Grilled and/or Fried Wings:

**\*\*\*HEAT YOUR PRE-COOKED WINGS TO A MINIMUM INTERNAL TEMPERATURE OF 165 DEGREES FAHRENHEIT (These wings MUST be fully cooked before consuming/serving). If storing overnight, keep refrigerated at 41 degrees or below until ready to prepare.\*\*\***

### Conventional Oven Instructions:

1. Pre-heat oven to 400 degrees Fahrenheit
2. Remove lid from container & then place container of wings in 400 degree heated oven
3. Cooking times vary by oven and the number of wings being heated at one time. As a guideline, wings should be ready to go in approximately 10-12 minutes. ALWAYS ensure that the internal temperature of the heated wings hits 165 degrees.
4. Sauce wings (if desired) & then serve immediately! Caution: Wings may be very hot!

**\*\*\*DO NOT Microwave as this is a metal container!\*\*\***

### Saucing Instructions:

1. Pour sauce into large bowl (provided)
2. Add heated wings to sauce and fold them with a spatula
3. Remove wings from the bowl with tongs and place on a plate or serving platter and enjoy!

**\*Discard leftovers after 48 hours**

**\*\*For additional information on reheating leftovers, please visit <https://www.fsis.usda.gov>**