



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

*****REHEAT YOUR PRE-COOKED WINGS TO A MINIMUM INTERNAL TEMPERATURE OF 165 DEGREES FAHRENHEIT*****

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 reheated 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 reheated 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 reheated wings to sauce and fold them with a spatula

3. Remove wings from the bowl with tongs and place back in original container or serving platter and enjoy!

***For additional information on reheating leftovers, please visit [https://
www.fsis.usda.gov](https://www.fsis.usda.gov)