



— The Mighty —

THIGH★WING

The Newest and Hottest **THWING** in the Industry

The Mighty Thigh Wing Fully cooked!

Code # : 21908.02

Packed 4/10 lbs.

**Prepare like you would regular
jumbo party wings....**

Or

BAKE

Bake In the oven... 350 for 10 minutes.
*(Oven temps vary!)

Then fry until golden brown for 2
minutes at 325-350 oil temp.

SMOKE

Smoke until fully cooked.

Then mark on grill for 2
minutes each side.

GRILL

Mark on grill for 10 minutes
(5 minutes on each side)

Then fry until golden brown
for 2 minutes at 325-350 oil
temp.

**SAUCE THEM UP!
ENJOY!**



Available through your food service distributor
Or contact Holly Poultry



www.Hollypoultry.com





The Mighty THIGH★WING

The Newest and
Hottest THWING in
the Industry!

Cooking instructions for The Mighty Thigh Wing

The Mighty Thigh Wing 'Cooked'...

Holly #21908.02

1. FULLY THAW before reheating!
2. To reheat your delicious wings.
Fry like you would regular wings
350 degrees for 5 minutes
Or
Bake at 425 for 10 minutes

*(They are DONE when crispy!)

21908.02



The Mighty Thigh Wing 'Raw'...

Holly #21901.02

1. FULLY THAW prior to cooking!
2. Deep fry for 10 minutes at 350 degrees

Or...

1. FULLY THAW prior to cooking!
2. Bake In the oven... 450 for 20 minutes.
*(Oven temps vary! Make sure internal
temp reaches 165)
Then fry until golden brown for 2-3 minutes
at 350 oil temp.

