

RECIPE SERVES 4

WAGYU CONFIT WINGS

INGREDIENTS:

- 24 ct. Wayne-Sanderson Jumbo IF Wings
- 24 oz. Wagyu Beef Fat
- I bunch Rosemary, Fresh
- 3 each Bay Leaves
- 2 tsp Kosher Salt
- 2 tsp Black Pepper, Ground
- 2 tsp Granulated Garlic
- ½ cup Pecorino Romano
- I tsp Aleppo Pepper Flakes
- I tsp Rosemary, chopped fine
- I tsp Italian Parsley, chopped fine
- I tsp Scallions, chopped fine

TO ASSEMBLE

I. Preheat an oven to 275° F.
2. Toss the wings in the granulated garlic, salt and pepper and transfer to a deep half hotel pan or similar Pyrex. Lay the wings out evenly in the pan and top with the rosemary and bay leaves.
3. Melt the tallow gently and then pour over the wings. Cover all with aluminum foil and bake at 275°F for 2 hours or until the internal temperature is greater than I65°F as measured by a calibrated thermometer.
4. After wings are fully cooked, allow to cool in the fat. You can store covered and refrigerated for up 7 days.
5. When ready to finish the wings, preheat an oven to 425°F.
6. Remove the wings from the wagyu fat and place on a sheet pan with greased parchment.
7. Roast at 425°F until the skin is crispy (about I5-20 minutes).
8. Toss in the pecorino Romano, herbs and Aleppo pepper flakes and serve immediately!

To place a product order, please contact your Sales Manager, or call 800-392-0844.

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Chicken Wings - Individually Frozen

CODE	DESCRIPTION	CASE PACK	NET CASE WEIGHT LB.
882949	Wayne-Sanderson Jumbo IF Wings	I0/4	40

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