



PRODUCT - WINGS

SPICY & BBQ WINGS

PREPARATION OF WINGS

- **Quality check raw chicken wings before use:**
 - Visually check for defects, bruises, or broken bone
 - Inspect size of wings randomly.
 - Check for foreign matter.
 - If there are any issues, inform your manager immediately.

BREADING (10-10-10)

- **Wash & sanitize hands.**
 - Put on red disposable plastic apron.
 - Prep breading table & cook basket, Henny Penny on and set to correct cooking program.
 - Fill dip water inset to break mark with cold tap water & place in breading table.
 - Remove the required number of wings from the fridge and place them onto a half size pan.
 - Max 20 wings in dip basket.
 - Shake to drain off excess juice.
 - Submerge, jiggle left & right to get an even coating of water.
 - Lift out & drain 3-4 seconds.
 - Spread wings over the breading, Scoop & Fold, Scoop & Lift **10** times.
 - Scoop up the wings up into the see-saw basket and see-saw 5 to 6 times to remove excess flour, place into the dip basket.
 - Lower wings into the water, jiggle left to right to cover all pieces with water, lift and drain, roll over the water **10** times.
 - Spread wings over the breading, Scoop & Fold, Scoop & Lift **10** times.
 - Scoop up the wings up into the see-saw basket and see-saw 5 to 6 times to remove excess flour,
 - Rack the wings as per racking procedures bone down.

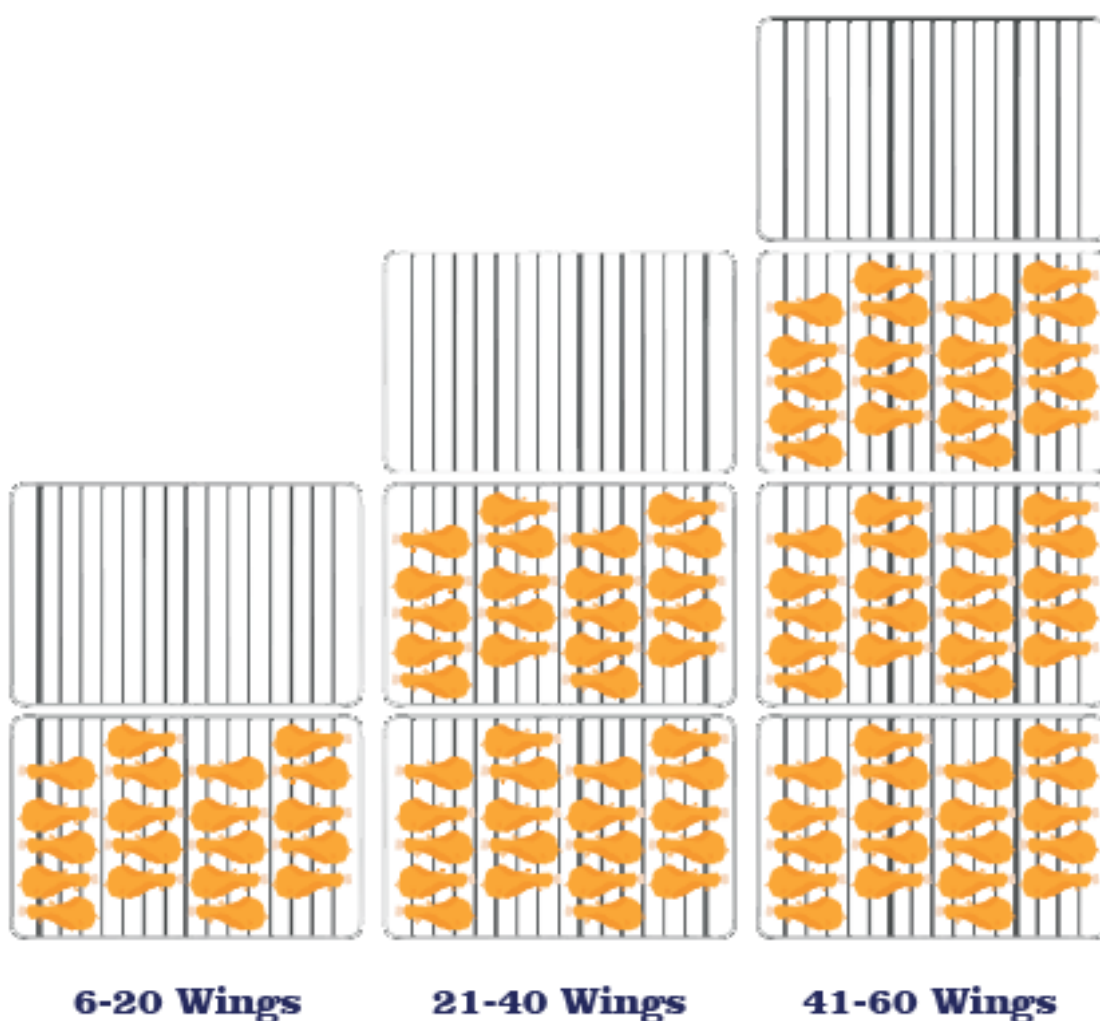
COOKING

- Remove or fold down red plastic apron before moving to the cook area.
- Check oil level.
- Heat & set to correct program and the correct number of wings.
- Wait for DROP, lower basket into cookpot using basket handle.
- Close the lid immediately.
- Start the cook cycle.
- Record number cooked & time out of Henny Penny in the DPSC.
- When wings are DONE press the button.
- Do not open until the pressure gauge shows no pressure.
- Remove cooking basket using basket handle.
- Drain for 15 seconds over the Henny Penny.



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- Use tongs to rack the wings.
- Discard any wings with defects (bare spots larger than 1 inch, marriages larger than 0.75 inch)
- Arrange wings & place in Hot Holding Cabinet.
- Record holding time in the DPSC and discard after 2 hours.
- Regularly check the internal temperature of the wings, make sure the probe does not touch bone, and record the temperature in the DPCS book.





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BBQ WINGS

- **Once Spicy Wings are cooked:**
 - Put required amount of BBQ sauce in a pan and cover with lid.
 - Record expiry date and store ambient, discard at end of day.
 - Use tongs to take the required number of wings from the holding cabinet.
 - Dip each wing in the BBQ sauce and ensure they are fully coated.
 - Rack the wings on a tray (max 30)
 - Put the tray in Combi Oven and select correct setting on the Combi oven.
 - Cook for 3 minutes.
 - Serve immediately or hold in Hot Holding Cabinet for 2 hours from original cook time.