



The Mighty THIGH★WING

The Newest and Hottest THWING in the Industry

FOR ANY SEASON THIS THWING ROCKS!

CHECK OUT THIS GREAT NEW ITEM FROM HOLLY!

- Bone-in Thigh Frenched / Skinless
- 4-5 per lb./ 8-5 lbs. Flat Pack
- Fall off the Bone Tender
- Succulent Dark meat flavor
- Prepare Fried or Baked
- Shipped Frozen



Available through your food service distributor
Or contact Holly direct



410-727-6768
www.Hollypoultry.com





RECIPE CARD

THE MIGHTY THIGH WING Commercial Fryer

— The Mighty — THIGH★WING

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THWING in the Industry

In restaurant fryer

Fry like you would regular wings...
350 degrees for 10 minutes
(until internal temp is 165!)

Sauce & Plate!

See recipe below.



Asian Sesame glaze

4oz of Asian / sesame BBQ sauce

I like **Wegmans Brand**

1 small container of white sesame seeds – sprinkle on cooked thigh wings for garnish/presentation

5 stick of celery

2 oz of bleu cheese or ranch

Toss fully cooked Thigh Wings in Asian BBQ glaze, then garnish with a few dabs of sesame seeds for presentation.

Try adding Chipotle puree to the ranch to elevate your dipping sauce as well.

Possibilities are endless.. Have fun, be creative!





Just the facts, Ma'am Questions & Answers about The Mighty Thigh Wing!

— The Mighty —
THIGH★WING

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the Industry

WHAT ARE THIGH WINGS?

- They are a great Wing alternative – on all levels!
- In fact, they hold a lot better than a regular wing in hot applications...
- They are Skinless, however due to the natural fat in the thigh, they crisp up like they have skin!
- They are frenched and look just like a drumette.

The Mighty Thigh Wing is perfect for carry out, buffets, wing bar, anywhere there is hungry people!

WHAT DO I CALL IT?

The Mighty Thigh Wing!

HOW DO I PREPARE?

FULLY THAW prior to cooking!

Deep fry for 10 minutes at 350 degrees

Or...

- 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.
- Add your traditional array of wing sauces, ranch, blue cheese, etc.

Try some exotic flavors!

- Korean BBQ
- Garlic Parmesan
- Regional American BBQ.
- Greek with garlic, olives, pimento, and feta

**Although they are skinless, they still cook up crispy on the outside and sauce adheres very well on each wing!*

HOW DO I MARKET TO MY PATRONS?

Here are some thoughts...

- If the operator sells **5 ea.** anywhere north of 9\$, their food cost begins at 30%.
- The Mighty Thigh Wing is a perfect alternative to the regular wing as its profitability and availability create a win-win.

It does not matter how volatile or nonvolatile the wing market is, they will always remain profitable for the operator!

WHAT'S BEING DONE TO CREATE CONSUMER AWARENESS FOR THIS EXCITING NEW PRODUCT?

- We will be having Tasting events with our excellent partners throughout the Northeast & Mid Atlantic.
- Our Sales team has plenty of Marketing info & Swag available to promote this delicious new item!

I'M IN! IS THERE A MENU PROGRAM AND ALLOWANCE TO HELP PROMOTE THE MIGHTY THIGH WING?

- Yes! It will be our pleasure to help you with a menu allowance & Free sample nights if you use our logos.

HOW SHOULD I MARKET THE MIGHTY THIGH WING ON MY MENU?

- Many restaurants put our Thigh Wing in their apps section as a standalone item.
- Some of our bigger Wing places have added them to their regular Chicken wing line-up in a special section.



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