PIZZA-LOADED WINGS

Party wings tossed with rich pizza sauce, blanketed in mozzarella, and layered with pepperoni, then broiled until cheese bubbles and edges caramelize. Finished with pickled chiles, Parmesan, sliced green onions, fresh basil, and a drizzle of olive oil.

INGREDIENTS

- [ ] 60 Mountaire® Black Label Party Wings
- [ ] 15 oz grated mozzarella cheese
- [ ] 15 oz pizza sauce
- [ ] 5 oz diced pepperoni
- [ ] 5 oz pickled Fresno chiles
- [ ] 10 tbsp sliced green onion
- [ ] 10 tbsp grated Parmesan
- [ ] 10 tsp olive oil
- [ ] 50 leaves fresh basil

NOTES



PREPARATION

Yield: 10 servings

1. Fry the wings until an internal temperature of 165 degrees in achieved.
2. To serve, arrange 6 wings on a sizzle platter and top with 1 ½ oz each of mozzarella and pizza sauce, and ½ oz pepperoni. Broil until the cheese has melted and caramelized.
3. Transfer the cheesy wings to a plate and garnish with 1 tbsp each of pickled chiles, Parmesan, and green onions. Drizzle with 1 tsp of olive oil and garnish with basil leaves.

© 2026 Mountaire Farms Inc. All Rights Reserved.

SWEET AND SOUR FILIPINO WINGS

Crispy chicken wings braised and lacquered in a classic Filipino adobo, then finished with a sweet-sour glaze. Served over steamed long-grain rice and scattered with toasted sesame seeds and sliced green onions for freshness and crunch.

INGREDIENTS

- [ ] 60 Mountaire® Black Label Party Wings

ADOBO MARINADE

- [ ] 30 cloves minced garlic
- [ ] 2 ½ cup soy sauce
- [ ] 2 ½ cup rice vinegar
- [ ] 15 bay leaves

BRAISING LIQUID

- [ ] ½ cup vegetable oil
- [ ] 5 thinly sliced white onions
- [ ] ¾ cup brown sugar
- [ ] ¼ cup ground black pepper
- [ ] 1 ½ qt water

TO FINISH

- [ ] 10 tsp thinly sliced green onion
- [ ] 10 tsp sesame seeds
- [ ] 10 cups cooked long grain rice
- [ ] 10 lime wedges
- [ ] Salt to taste

NOTES



PREPARATION

Yield: 10 servings

1. For the Adobo Marinade, whisk together the ingredients and marinate the chicken for 2-4 hours. Remove the chicken, being sure to reserve the marinade.
2. In a large rondeau, add oil and sear the chicken wings with sliced onions until the wings are caramelized on both sides and the onions have wilted. Add the reserved marinade with brown sugar, black pepper, and water.
3. Bring to a simmer and cook, covered for 10 minutes. Remove the lid and increase the heat to reduce the cooking liquid to a glaze.
4. To serve, place six of the braised wings onto a plate with a cup of steamed rice. Garnish the wings with 1 tsp each of green onion and sesame, and serve with 1 lime wedge. Finish with salt, if desired.

© 2026 Mountaire Farms Inc. All Rights Reserved.

BACON WINGS

By treating chicken wings in the same process as pork belly, smoky bacon-flavored wings become a signature. Served by-the-piece alongside a variety of mouthwatering sauces.

INGREDIENTS

- [ ] 40 lbs Mountaire® Black Label Party Wings
- [ ] 7.5 lbs sea salt
- [ ] 10 lbs brown sugar
- [ ] 10 tbsp ground black pepper
- [ ] 10 tbsp cayenne
- [ ] 5 tbsp Prague Powder #1
- [ ] 43 oz maple syrup

SPICY MAPLE SAUCE

- [ ] 2 cups mayonnaise
- [ ] 2 cups maple syrup
- [ ] 1 tsp black pepper
- [ ] 1 tsp cayenne
- [ ] 1 tsp chipotle powder
- [ ] Salt to taste

SMOKY HONEY MUSTARD

- [ ] 1 qt honey mustard
- [ ] 4 tsp liquid smoke
- [ ] Salt to taste

HERB SOUR CREAM

- [ ] 3.25 cups sour cream
- [ ] 2 cups fresh, pickled tarragon
- [ ] 2 cups fresh, sliced chives
- [ ] 4 tsp lemon juice
- [ ] 4 tsp prepared garlic confit
- [ ] Salt to taste



PREPARATION

Yield: 40 lbs

1. Mix together the salt, sugar, spices, and curing salt. In a large, perforated container: set up to drain, line the bottom with cheese cloth, then toss together wings with rub and allow to cure overnight, for a minimum of 12 hours, and not more than 18 hours.
2. Rinse the cure from the wings, then hot smoke over a blend of apple and hickory wood until tender and smoky, about 1 hour at 250 degrees.
3. Brush the wings with maple and smoke an additional 10 minutes. Serve with sauces of your choice.
4. To make Spicy Maple Sauce and Smoky Honey Mustard: whisk ingredients together, then season with salt. To make Herb Sour Cream: mix ingredients and blend until smooth, then season with salt.
5. Optional step: after the wings have been cured and rinsed, allow them to dry out on racks overnight under refrigeration to form a pellicle before smoking.

© 2025 Mountaire Farms Inc. All Rights Reserved.

BUTTER CHICKEN WINGS

In an unexpected twist on Indian comfort food, meaty wings are featured in this one-dish meal.

INGREDIENTS

- [ ] 60 Mountaire® Black Label Party Wings
- [ ] 2 cups Greek yogurt
- [ ] .5 cup ginger-garlic puree
- [ ] .25 cup garam masala
- [ ] 2 tbsp cumin
- [ ] .25 cup smoked paprika
- [ ] 6 tbsp kosher salt
- [ ] 2 qts tomato puree
- [ ] 3 cups heavy cream
- [ ] 15 cups cooked jasmine rice
- [ ] 2.25 cups minced cilantro
- [ ] 6 oz lime juice
- [ ] 10 tbsp Mexican crema

NOTES



PREPARATION

Yield: 10 servings

1. Mix together yogurt, ginger-garlic puree, spices, and 2 tbsp salt. Marinate the chicken in the yogurt mixture for a minimum of 4 hours, or overnight.
2. In a rondeau, brown the wings for color, then add the remainder of the yogurt mixture, tomato puree, and heavy cream. Bring to a simmer and cook until the sauce has reduced and thickened slightly, and until the chicken is very tender and would freely pull from the bone. Season the sauce with additional salt.
3. Season rice with lime juice and half of the cilantro. To serve, plate 1.5 cups of the seasoned rice, top with 6 wings, and ladle about .75 cup of the sauce over it all. Garnish with 1 tbsp of cilantro and 1 tbsp crema.

© 2025 Mountaire Farms Inc. All Rights Reserved.

LOADED CAESAR WINGS

Move over loaded fries! Meaty wings become the foundation for a new loaded concept, adapting flavors from Caesar salad to create an indulgent yet nostalgic new dish.

INGREDIENTS

- [ ] 60 Mountaire® Black Label Party Wings
- [ ] 30 oz prepared Caesar dressing
- [ ] 10 cups finely shredded lettuce
- [ ] 1.25 cups shaved Parmesan
- [ ] 1.25 cups sliced green onion
- [ ] 1.25 cups crushed salt and vinegar potato chips



PREPARATION

Yield: 10 servings

1. Fry wings until an internal temperature of 165 degrees is achieved.
2. Toss wings in .25 cup Caesar dressing, then plate. Toss romaine with additional 2 tbsp of dressing, then spread over the wings. Garnish with 2 tbsp each of shaved Parmesan, green onion, and crushed chips.

NOTES

© 2025 Mountaire Farms Inc. All Rights Reserved.