



# MAPLE-GLAZED BACON-WRAPPED PIG WINGS®

**Serves: 2 (5 wings per serving)**

**Prep Time: 10 minutes**

**Cook Time: 20 minutes**

## INGREDIENTS

- 10, 2 oz. **Farmland Smoke'NFast Fully Cooked KC Wild Wings**, thawed
- 1 cup Maple syrup
- 20 slices **Farmland 18/22 Single Slice Applewood Bacon**
- 1 cup Ranch dressing
- 1 cup Carrots, thin slice
- 1 cup Celery, thin slice

## PREPARATION

1. Heat oven to 350°F.
2. Wrap each wing tightly with two pieces of Applewood bacon.
3. Place Pig Wings® on sheet pan; heat in oven for 20 minutes or bacon is crisp and wings reach an internal temperature of 165°F.
4. Remove wings from oven and brush with maple syrup.
5. Place on serving platter and serve with a side of ranch dressing, carrots, and celery.

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