

Bacon-Cheese Pig Wings

They're big, they're guy food and they're cheesy!
And they may just be man's perfect food.

INGREDIENTS:

- 72 pig wings, small, thawed
- 2 Tbsp garlic powder
- 1½ C Merkts® Sharp Cheddar
- ¾ C bacon, applewood smoked, cooked, minced
- ¾ C scallions, sliced

METHOD:

1. Fry the thawed pig wings, for 2-3 minutes, in a 350°F fryer (may need to do in batches). Quickly drain and place the hot wings in a stainless steel mixing bowl.
2. Toss the hot wings with garlic powder to evenly coat.
3. Melt Merkts® Sharp Cheddar and bacon in the microwave for approx. 20 seconds. Add to the wings, along with the sliced scallions, to evenly combine all the ingredients.
4. Serve 6 wings per order.

PORTIONS: 12

SERVING SIZE: 6 wings

