



# Smoked Boneless Chicken Thighs

*Drizzled with Honey Mustard*

**Kickin' Kater**

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## Heating Instructions & Meal Ingredient Listing

**Directions:** Product is fully cooked; for best results, thaw completely before heating. Cover with foil & place in oven. Slowly heat at 225° until minimum internal temperature of 165° is reached.

### Approximate Heating Times for:

**3 lb Pan** – 1 to 1.5 hours

**24 oz Pan** – 45 to 60 minutes

**12 oz Pan** – 30 to 45 minutes

**Once product is thawed, use within 7 days or discard**

**Suggested use within 6 months of Freeze By Date**

**Contains:** Eggs, Celery, Mustard, Fish (anchovy), Soy

**Ingredients:** smoked chicken thighs, premium blend seasoning (sugar, salt, chili pepper, spices, dehydrated garlic, disodium inosinate, disodium guanylate, silicon dioxide (to prevent caking), homemade honey mustard drizzle (mayonnaise [soybean oil, egg yolk, distilled vinegar, high fructose corn syrup, egg whites, water, contains 2% or less of: salt, spice, calcium disodium edta (protect flavor)], mustard [distilled vinegar, water, #1 grade mustard seed, salt, tumeric, paprika, spice, natural flavor, garlic powder], BBQ sauce [ketchup (tomato concentrate made from vine ripened tomatoes, high fructose corn syrup, salt, less than 2% of: onion powder, garlic powder, natural flavors), brown sugar (cane sugar, cane molasses), butter (pasteurized cream, salt), chili powder (ground chili peppers, salt, ground spice, dehydrated garlic, not more than 2% of: silicon dioxide added as an anti-caking agent), browning sauce ((caramel color (sulfites), water, vegetable base (water, carrots, celery, cabbage, onion, parsley, turnips, parsnips); less than 2% of: spices, salt, sodium benzonate added to preserve freshness), molasses, Frank's hot sauce (aged cayenne red peppers, distilled vinegar, water, salt, garlic powder), hickory smoke (water, natural hickory smoke flavor), worcestershire sauce (distilled vinegar, molasses, water, corn syrup, salt, caramel color, sugar, spices, anchovy (fish), natural flavor (soy), and tamarind extract, soy lecithin), vinegar (apple cider vinegar, diluted with water to 5% acidity), garlic powder, onion powder, cayenne pepper, black pepper], honey, lemon juice [filtered water, lemon juice concentrate, less than 2% of: sodium benzoate (preservative), lemon oil])

**Processed in facilities that process wheat, egg, milk, soy, tree nuts & peanuts**