

# Beef Steak Fingers Finger-Dippin' Fun!



Holten's Beef Steak Fingers contain the same great taste as Holten's Country Steaks, but shaped into one ounce ready-to-dip fingers. Made with high quality beef, they're then lightly floured with breading that has just the right amount of pepper and seasoning to give you that tasty country goodness. In a basket with fries or on a platter, as hors d'oeuvres or as an entrée - any way you serve them, they're great tasting and fun to eat!

Holten products provide the end-user with product safety, consistent portion control and ease of handling and cooking. Most important - they have the great taste that keeps customers coming back for more!

## SERVE...

- ✓ As an appetizer plate or hors d'oeuvres.
- ✓ As a breakfast side item.
- ✓ In a basket with fries.
- ✓ Chopped in specialty salads.
- ✓ On a plate with sides for a dinner entrée.
- ✓ As a buffet item any time of the day!

## BENEFITS...

- ✓ Special seasonings make for a unique taste sensation!
- ✓ Adds variety to your menu that's economical and quick to fix.
- ✓ Great menu appeal! A unique item stands out!
- ✓ Quick and easy to prepare and serve.
- ✓ Individually Quick Frozen for product safety, product freshness, and ease of handling.
- ✓ Precise portioning controls costs.
- ✓ Processed under HACCP to insure food safety.
- ✓ Our products are backed with service: (800) 851-4684.

## #19000

## Beef Steak Fingers

UPC	079821190009
Pack Size	160 / 1 oz
Net/gross weight	10 lbs / 10.78 lbs
Case Cube	.63
Ti Hi	11 x 8
Box Dimensions	14 <sup>5</sup> / <sub>8</sub> x 10 <sup>7</sup> / <sub>8</sub> x 6 <sup>7</sup> / <sub>8</sub>

## Nutrition Facts #19000

Serving Size	1 finger (1 oz / 28 g raw)
Servings per Box	160
Calories	70    Fat Cal 36
Amount/Serving	% DV*
Total Fat	4 g    6%
Saturated fat	2 g    10%
Cholesterol	10 mg    3%
Sodium	140 mg    6%
Total Carb.	5 g    2%
Protein	3 g

Vitamin A 0% • Calcium 0%  
Vitamin C 0% • Iron 2%

\* Percent Daily Values are based on a 2,000 calorie diet

**Ingredients:** Beef, wheat flour, water, crushed cracker (wheat flour, soybean oil, salt, leavening [sodium bicarbonate, yeast], dextrose, lecithin, malt syrup), salt, whey, hydrolyzed yeast, disodium inosinate, disodium guanylate, flavors, sodium tripolyphosphate, cellulose gum, dextrose, whole egg solids, egg white solids, corn starch, sodium acid pyrophosphate, sodium bicarbonate, sodium acid pyrophosphate, oleoresin paprika.

**Cooking Instructions:**  
*Always cook from frozen state.* Deep fry in 350°F oil until product floats to surface and internal temperature reaches 160°F.

**HOLTEN**  
MEAT INCORPORATED

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\* PRODUCTION LEAD TIME 7 DAYS - NEW CUSTOMER 2 WEEKS LEAD TIME

Please visit us on the web at [www.holtenmeat.com](http://www.holtenmeat.com)

## Beef Steak Fingers Salad

- 1 box of **Holten's Beef Steak Fingers**, frozen
- 5 heads lettuce, washed, cored, and chopped into bite-sized pieces
- 2 pounds bacon, cooked, drained, and crumbled
- 4 bunches green onions, tops & bottoms, sliced
- 5 cups diced broccoli florets
- 5 cups sliced cucumbers
- 2 cups shredded carrots
- 2 cups Colby or cheddar cheese, shredded
- 6 cups Italian salad dressing or other salad dressing

Cook Beef Steak Fingers – deep fry in 350° F oil until they float to surface (approximately 2 minutes) *and internal temperature reaches 160°F*. Combine lettuce, bacon, green onions, broccoli, cucumbers, and carrots in large mixing bowl. Pour dressing over salad mixture and toss well. Refrigerate.

For cold salad, refrigerate Beef Steak Fingers until cold and serve 4 fingers each on top of salad. (If desired, chop Beef Steak Fingers into 4-5 pieces each and toss into salad before serving).

For warm salad, hold Beef Steak Fingers in steam table pans and serve warm 4 fingers each on top of salad.

## Oriental Beef Steak Fingers Salad

- 1 box of **Holten's Beef Steak Fingers**, frozen
- 5 heads lettuce, washed, cored, and chopped into bite-sized pieces
- 1 #10 can sliced water chestnuts, drained
- 4 bunches green onions, tops & bottoms, sliced
- 1 pint soy sauce
- 12 ounces honey
- 1 cup ketchup
- 1/3 cup dry mustard
- 1 tablespoon garlic powder
- 2 tablespoons ground ginger
- 1 #10 can chow mein noodles

Cook Beef Steak Fingers – deep fry in 350° F oil until they float to surface (approximately 2 minutes) *and internal temperature reaches 160°F*. Combine lettuce, water chestnuts, and green onions in large mixing bowl. Mix together well soy sauce, honey, ketchup, mustard, garlic powder and ginger. Pour dressing over salad mixture and toss well. Refrigerate.

For cold salad, refrigerate Beef Steak Fingers until cold and serve 4 fingers each on top of salad. Garnish with chow mein noodles. (If desired, chop Beef Steak Fingers into 4-5 pieces each and toss into salad before serving).

For warm salad, hold Beef Steak Fingers in steam table pans and serve warm 4 fingers each on top of salad. Garnish with chow mein noodles.

Serve 4 fingers for 2 ounce protein yield – approximately 40 servings per case.

## Oriental Beef Steak Fingers Salad 2

- 1 box of **Holten's Beef Steak Fingers**, frozen
- 5 heads lettuce, washed, cored, and chopped into bite-sized pieces
- 4 bunches green onions, tops & bottoms, sliced
- 6 cups diced broccoli florets
- 6 cups mandarin orange segments
- 2½ - 3 cups sliced almonds

### *Optional:*

- 2½ cups orange juice or lemon juice
- 4 cups vegetable oil, *or* 3 cups vegetable oil and 1 cup sesame oil
- 1 tablespoon garlic powder
- 2 tablespoons ground ginger
- 2 teaspoons coriander
- 1 teaspoon cumin
- 1 teaspoon ground pepper

Cook Beef Steak Fingers – deep fry in 350° F oil until they float to surface (approximately 2 minutes) *and internal temperature reaches 160°F*. Combine lettuce, green onions, broccoli, mandarin oranges, and almonds in large mixing bowl. Mix well and refrigerate. *Optional: combine orange or lemon juice, oil, and spices in bowl. Mix well and add to salad.*

For cold salad, refrigerate Beef Steak Fingers until cold and serve 4 fingers each on top of salad. (If desired, chop Beef Steak Fingers into 4-5 pieces each and toss into salad before serving).

For warm salad, hold Beef Steak Fingers in steam table pans and serve warm 4 fingers each on top of salad.

Serve 4 fingers for 2 ounce protein yield – approximately 40 servings per case

## Beef Steak Fingers Festival

- 1 box of **Holten's Beef Steak Fingers**, frozen
- 3 large heads lettuce – pared, washed, dried, and shredded
- 40 ounces sauce, warmed (barbecue, honey mustard, teriyaki, ketchup, sweet & sour, red wine, or other)
- 40 1-ounce paper P.C. cups

Cook Beef Steak Fingers – deep fry in 350° F oil until they float to surface (approximately 2 minutes) *and internal temperature reaches 160°F*. Remove and let stand for 5 minutes. Arrange bed of shredded lettuce on plates, forty servings. Pour 1 ounce of sauce into P.C. cup and place in center of each plate, surrounded by lettuce. Arrange 4 Beef Steak Fingers in pinwheel fashion on lettuce around P.C. cup. Serve warm, 4 fingers for 2 ounce protein yield – approximately 40 servings per case.