

# CERTIFIED ANGUS BEEF® THICK N JUICY® SLIDERS

## WHO SAYS BIGGER IS ALWAYS BETTER?

*Certified Angus Beef® THICK N JUICY® Chuck Beef Sliders* prove that you don't need to be big to have big taste! These miniature burgers pack all of Holten's famous THICK N JUICY® taste and the rich, robust flavor of *Certified Angus Beef®* into a little package that will have customers coming back for more!

Holten's *Certified Angus Beef® THICK N JUICY® Sliders* are a great addition to your menu because:

- \* They're fun for your customers!
- \* They're profitable for you!
- \* They're made with *Certified Angus Beef®* - only 8% of beef makes the grade!
- \* They're subtly seasoned to bring out the natural beef flavor meat-lovers go for.
- \* Holten's special THICK N JUICY® seasoning & process allows them to remain juicy and tasty even when cooked safely to 160°F!
- \* Holten's revolutionary process ensures each pattie will maintain the appearance and robust flavor found only in burgers cooked on the backyard grill.
- \* Three or four served on a plate with fries makes a fantastic presentation.
- \* They're even more fun served in a basket with fries!
- \* They're perfect for a children's menu.
- \* They make a wonderful appetizer plate.
- \* A bucketful of wrapped mini-burgers makes a fun meal for larger groups or picnics.
- \* They make a great sampler of different house specialty burgers.
- \* Mini gourmet-burgers are ideal for hors d'oeuvres.
- \* *Certified Angus Beef® THICK N JUICY® Chuck Beef Sliders* have the great taste that brings customers back again and again!



<b>12181</b>	
<b>CERTIFIED ANGUS BEEF®</b>	
<b>TNJ® CHUCK BEEF PATTIES 8-1</b>	
UPC	<b>079821121812</b>
Pack Size	<b>160 pcs / 2 oz</b>
Net / Gross	<b>20 lbs / 20.88 lbs</b>
Case Cube	<b>.78</b>
Ti Hi	<b>10 x 7</b>
Box Dimen.	<b>15<sup>7</sup>/<sub>8</sub> x 10<sup>5</sup>/<sub>8</sub> x 8</b>

<b>Nutrition Facts #12181</b>	
Serving Size 1 pattie (2 oz / 57g raw)	
Servings Per Box 160	
Amount Per Serving	
<b>Calories 150</b> Calories from Fat 110	
	*% Daily Value
<b>Total Fat</b> 12g	18%
<b>Saturated Fat</b> 5g	25%
<b>Cholesterol</b> 40mg	13%
<b>Sodium</b> 140mg	6%
<b>Total Carbohydrate</b> <1g	
Dietary Fiber <1g	
Sugars <1g	
<b>Protein</b> 9g	
Vitamin A 0%	• Vitamin C 0%
Calcium 1%	• Iron 5%
<small>* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.</small>	

The perfect complement to Holten's *Certified Angus Beef® TNJ® Sliders* are Frozen Mini-Hamburger Buns.

Just like C.A.B.® TNJ® Sliders, these buns can be kept frozen until they're ready to be used, so you never have to worry about them getting old! Check with your foodservice supplier or Dot representative for more information about what products are available.

**Ingredients:** *Certified Angus Beef®* brand chuck beef, water, spice, salt.



**Cooking Instructions** – Always cook from frozen state for best results and to reduce cross contamination. Keep raw patties separate from cooked patties and other foods. Cook on a pre-heated 350°F grill until juices begin to pool. Turn and continue to cook until juices run clear, approximately 6 to 10 minutes total cooking time. **Always cook ground beef products to an internal temperature of 160°F.**

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# CERTIFIED ANGUS BEEF® THICK N JUICY® CHUCK BEEF SLIDERS!

Holten Meat's *Certified Angus Beef*® **THICK N JUICY**® Chuck Beef Patties combine the rich, full flavor of the world's best beef, *Certified Angus Beef*® brand beef, with Holten's **THICK N JUICY**® brand secret seasoning and special process to create the world's best beef pattie. Holten's revolutionary process ensures these outstanding patties will maintain the appearance and robust flavor of burgers cooked on the backyard grill. Unlike other burgers, Holten's *Certified Angus Beef*® **THICK N JUICY**® Chuck Beef Patties can be safely cooked to 160°F and will still remain thick, juicy, and delicious. Most important – they have the great taste that keeps customers coming back for more!

Holten's *Certified Angus Beef*® **THICK N JUICY**® Chuck Beef Patties – burgers at their best made with beef at its best, because you and your customers deserve the best!

## BENEFITS

- ✓ Made with genuine *Certified Angus Beef*® – only 8% of beef makes the grade!
- ✓ Still thick and juicy when cooked to the USDA recommended temperature of 160°F!
- ✓ Contains only *Certified Angus Beef*® brand chuck beef, water, spice, and salt – no MSG, or HVP, soy, or other fillers!
- ✓ Excellent rich beefy taste and texture.
- ✓ Great taste builds customer loyalty – high quality means customers will pay more!
- ✓ 2 oz sliders are fun for your customers and profitable for you!
- ✓ Maintains freshness under most holding conditions.
- ✓ Exact portioning controls costs.
- ✓ Individually Quick Frozen means ease of handling, product safety, and product freshness.
- ✓ Processed under HACCP procedures and USDA regulations to ensure food safety.
- ✓ Holten products are backed with service: (800) 851-4684.
- ✓ **You and your customers deserve the best!**

## WHAT MAKES CERTIFIED ANGUS BEEF® BRAND BEEF SPECIAL?

- \* To ensure reliable quality, the USDA evaluates beef for the 10 quality standards of the *Certified Angus Beef*® brand.
- \* These stringent standards ensure superior flavor, juiciness, and tenderness in each bite.
- \* Only 8% of all beef meets these highest standards to become *Certified Angus Beef*®!



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[www.certifiedangusbeef.com](http://www.certifiedangusbeef.com)

## SLIDER SERVING IDEAS

- ✓ Serve three in a basket with curly fries for a quick lunch entrée.
- ✓ Serve several in a basket with dipping sauce for a shared appetizer or meal.
- ✓ Serve three to four on a plate with fries for a main-menu item.
- ✓ Use sliders to create a sample platter of the house gourmet burgers.
- ✓ Serve on children's menus. For even more fun serve on a frisbee or in a small bucket.
- ✓ Serve a dozen individually wrapped sliders in a beach bucket for taking out to picnics or tail-gates.
- ✓ Mini-burgers make great finger-food for parties!

## SLIDER BURGER IDEAS

- ✓ **American Melt Burger** - top with American cheese and bacon, then grill or toast on a bun until cheese is melted.
- ✓ **Mushroom Burger** - top with cheddar cheese and sautéed portabella mushrooms, then grill or toast on a bun until cheese is melted.
- ✓ **Bacon BBQ Burger** - top with BBQ sauce, bacon, and onions, and serve on a toasted onion roll.
- ✓ **3-Cheese Melt Burger** - top with American cheese, Swiss cheese, and cheddar cheese, then grill or toast on a bun until cheese is melted.
- ✓ **Chili Burger** - smother burger with chili, top with shredded cheese.
- ✓ **Texas Burger** - top with BBQ sauce, grilled onions, and Pepper cheese, sprinkle on dried red peppers, and serve on Texas toast.
- ✓ **Cowboy Burger** - top with grilled mushrooms & onions, bacon, and Monterey Jack cheese, serve on a potato roll.
- ✓ **San Francisco Burger** - top with Monterey Jack cheese, sautéed mushrooms & onions, and bacon, then toast on a sourdough bun or sourdough bread.
- ✓ **Swiss Melt Burger** - top with Swiss cheese and sautéed mushrooms & onions, then grill or toast on a bun until cheese is melted. Use artisan bread for a special burger!
- ✓ **Across the Border Burger** - top with Mexican cheese or cheddar cheese, salsa, and chopped green onions, then grill or toast on a bun until cheese is melted.
- ✓ **Caribbean Burger** - top with Mango Salsa.
- ✓ **Hawaiian Burger** - top with pineapple sauce and sliced pineapple and serve on a sweet roll or a Hawaiian bun.
- ✓ **Italian Burger** - top with mozzarella cheese, spaghetti sauce, chopped roasted red peppers, and fresh chopped roma tomatoes, then toast on a small round Focaccia loaf or other Italian bread.
- ✓ **Greek Burger** - top with red onion, chopped tomatoes, sliced olives, and feta cheese, and serve in a pita.
- ✓ **Philly Cheeseburger** - top with grilled onions, peppers, and provolone cheese, then grill or toast on a butter toasted Italian roll or Hoagie until cheese is melted.



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