

CHUCKWAGON FRITTERS

CAPTURE THE AUTHENTIC FLAVOR OF THE OLD WEST!

Holten Meat has captured the savory goodness of the Old West with our Breaded Chuckwagon Fritters! These mouthwatering little critters will tempt many a hungry tastebud! Round 'em up and serve 'em sizzlin' hot from your fry basket! The secret's in the seasonings. We start with our high quality beef, add the perfect mix of savory spices and red & green bell peppers, then coat the fritters with seasoned batter & breading. They're ready & rarin' to go - all you have to do to rustle up some good old-style taste is to pop these tasty fritters in the fryer!

Holten products have the great taste that brings customers back for more! Try Breaded Chuckwagon Fritters and see why many restaurants, hotels, cafeterias, theme parks, and other food-service institutions choose Holten Meat!

BENEFITS...

- Special seasonings make for a unique taste sensation!
- Made with high quality beef.
- Great menu appeal! A unique item stands out!
- Quick and easy to prepare and serve.
- So versatile they can be served a multitude of ways.
- Individually Quick Frozen for product safety, product freshness and flavor, and ease of handling.
- Exact portioning controls costs.
- Processed under USDA regulations using HACCP procedures and full time, in-house quality control technicians.
- Our products are backed with service: (800) 851-4684.

SERVE...

- On a bun or roll with a side of steak fries for a tasty hot sandwich plate.
- On a slice of bread with gravy for an open-face sandwich.
- With rice and salad or fruit for a luncheon plate.
- With mashed potatoes and gravy for a filling country-style supper.
- With vegetables and a dinner roll for a plate presentation.
- With seasoned baked beans and steak fries for a western plate.
- With Spanish rice for a flavor-packed southwestern plate.



#19002	Breaded Chuckwagon 4-1
UPC	079821190023
Pack Size	40 / 4-oz Fritters
Net/Gross	10 lbs / 10.8 lbs
Case Cube	.54
Ti Hi	10 x 11
Box Dimensions	14 ⁷ / ₈ x 11 ⁵ / ₈ x 5 ⁷ / ₁₆

Ingredients: Beef, wheat flour, water, crushed cracker (wheat flour, soybean oil, salt, leavening [sodium bicarbonate, yeast], dextrose, lecithin, malt syrup), chuckwagon seasoning (salt, yellow corn flour, dehydrated red and green bell peppers, bleached wheat flour, spices, dextrose, monosodium glutamate, dehydrated onion, sugar, turmeric, natural flavors), salt, whey, hydrolyzed yeast, disodium inosinate, disodium guanylate, flavors, dehydrated onion, cellulose gum, whole egg solids, egg white solids, corn starch, sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate, oleoresin paprika. May contain: Bleached wheat flour, modified food starch, nonfat milk, yellow corn flour, egg, caramel color, annatto extract, sodium tripolyphosphate, cellulose gum, oleoresin paprika, dehydrated garlic, hydrolyzed soy protein, yeast extract, cane, corn, and maple sugar.

Cooking Instructions: Always cook from frozen state.

Deep fry in 350°F oil until fritter floats to surface and internal temperature reaches 160°F.



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