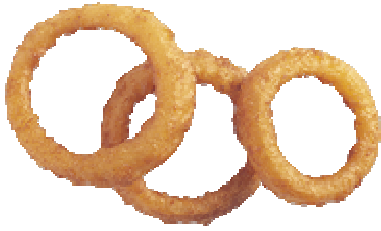


# Onion Rings-Beer BTRD 5/8"



## PRODUCT DESCRIPTION

Thick cut 5/8" onions are double dipped in big beer batter flavor for extra crunch.

Dilgard Item #  
05807

Vendor Item #  
70010011

## INGREDIENTS

Onions, Beer (Water, Malted Barley, Corn Syrup, Hops, Salt), Bleached Wheat Flour, Vegetable Oil (Soybean And/Or Canola), Water, Yellow Corn Flour. Contains 2% or less of Dextrose, Guar Gum, Leavening (Sodium Bicarbonate, Sodium Acid Pyrophosphate, Sodium Aluminum Phosphate), Modified Food Starch, Mono & Diglycerides, Oleoresin Paprika, Salt, Sorbitol, Spice, Sugar, Whey.

## Storage/Shelf Life

Best if used before 12 months from date of manufacture, when stored at 0°F or below.

## Packaging Qty

6, 2.5 LB

## Piece Count

12 servings per container

## Product Benefits

Great flavor! Ready to use.

## Preparation

GENERAL CAUTIONS: PRODUCT MUST BE FULLY COOKED. DO NOT ALLOW PRODUCT TO THAW. PRODUCT WILL BE HOT. CAUTION: ICE CRYSTALS ON FROZEN FOOD CAN CAUSE SPATTERING WHEN ADDED TO HOT OIL. ADD PRODUCT CAREFULLY. DEEP FRY: FRY FROZEN PRODUCT AT 350°F FOR 2 TO 2-1/2 MINUTES OR UNTIL CRISP AND GOLDEN BROWN. NOTE: DO NOT OVERFILL FRYER BASKET (MAX. 1/4 FULL). CONVENTIONAL OVEN: PREHEAT OVEN TO 425°F. PLACE FROZEN PRODUCT IN A SINGLE LAYER ON A SHEET PAN. BAKE FROZEN PRODUCT 10 TO 12 MINUTES TURNING ONCE FOR UNIFORM COOKING, OR UNTIL CRISP AND GOLDEN BROWN. CONVECTION OVEN: PREHEAT OVEN TO 425°F. PLACE FROZEN PRODUCT IN A SINGLE LAYER ON A SHEET PAN. BAKE FROZEN PRODUCT 5 MINUTES TURNING ONCE FOR UNIFORM COOKING, OR UNTIL CRISP AND GOLDEN BROWN. MICROWAVE: NOT DESIGNED FOR MICROWAVE PREPARATION.

*Serving  
Suggestions:*

Serve with equal parts of  
barbecue sauce and ranch  
dressing.

Create a tower of onion rings  
and drizzle with equal parts of  
barbecue sauce and hot  
sauce.

