

# Country Style Steak 4z



## PRODUCT DESCRIPTION

Take your customers on a trip out to the country! These battered 'n breaded beauties have a fine flavor all their own. Holten's flaked and formed Country Fried Steaks provide you with a lower price item that still gives you great taste and Holten quality! Made from flaked and formed select cuts of 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.

**Dilgard Item #**  
**06471**

**06361 Item #**  
**19008**

## INGREDIENTS

Beef, wheat flour, water, crushed cracker (wheat flour, soybean oil, salt, leavening [sodium bicarbonate, yeast], dextrose, lecithin, malt syrup), salt, whey, MSG, flavors, sodium tripolyphosphate, cellulose gum, dextrose, sodium acid pyrophosphate, oleoresin paprika. May contain: Bleached wheat flour, food starch - modified, monocalcium phosphate, nonfat milk, yellow corn flour, egg, sugar, caramel color, annatto extract, cellulose gum, sodium acid pyrophosphate, oleoresin paprika

## Storage/Shelf Life

180 days at 0 F

## Packaging Qty

1, 10 lb

## Piece Count

40 servings per case

## Product Benefits

- They are a top-quality product...select cuts of beef, flaked and cubed.
- They taste great...special seasonings and spices.
- They come in different sizes for versatile serving ideas.
- They appeal to a wide range of customers.
- They're quick and easy to prepare and serve.
- Multiple uses - breakfast country biscuit, hot sandwich, or dinner entree.
- Lower cost than whole muscle products but still a high quality product.
- Precise portioning controls costs.
- Individually Quick Frozen means product safety, product freshness, and ease of handling.

## Preparation

Always cook from frozen state for best results. Deep fry at 350' F for approximately 2 - 2.5 minutes or until fritter floats to surface. Always cook ground meat products to an internal temperature of 160' F.

## *Serving Suggestions:*

- Serve with biscuits and gravy for a country-style breakfast.
- Serve on a biscuit for a breakfast sandwich.
- Serve on a roll with fixings and fries for a hot sandwich plate.
- Serve on a slice of bread with gravy for an open-face sandwich.
- Serve with mashed potatoes and gravy for a hearty country-style entree.
- Serve with vegetables and a dinner roll for a lighter entree.

**HOLTEN**  
MEAT INCORPORATED