



Das Brot, Inc. d/b/a

# TEXAS CRUMB & FOOD PRODUCTS

## ONION BLOSSOM W/D

## ITEM #1033

**DESCRIPTION:** Flour Based Onion Blossom/Ring Breading with a granular texture for a medium crunchy coating. This product can be used as a dry Breading or as a Wet Batter to coat onions.

### DIRECTIONS FOR A DRY BREADED ONION:

1) Thoroughly coat a chilled damp cut onion with Pre-Dust. Shake off excess Pre-Dust. 2) Completely submerge dusted onion in prepared All Purpose Batter. Let excess drain. 3) Place wet battered onion in dry Onion Blossom Breading and thoroughly coat. Shake off excess breading. 4) Deep fry with onion fingers pointing down in 350 degree oil until Golden.

### DIRECTIONS FOR A WET BATTERED ONION:

1) Mix Onion Blossom Breading with cool water to desired consistency. 2) Thoroughly coat a chilled damp cut onion with Pre-Dust. Shake off excess Pre-Dust. 3) Completely submerge dusted onion in wet Onion Blossom Batter. Allow excess batter to drain. 4) Deep fry with onion fingers pointing down in 350 degree oil until Golden.

Dry Onion Blossom Breading can be used in place of Pre-Dust but adhesion won't be as great.

**USE WITH:** All Purpose Batter Mix #3014, Pre-Dust #1002.

**STANDARD PACK SIZE:** 25 Lb Poly Liner in a Box and 5 Lb Heat Sealed, Gas Flushed bag.

Custom Packaging and/or Labeling is available on all our products.

### FEATURES

- Can be used Wet or Dry
- Crispy Coating with good adhesion
- Consistent product from day to day.
- Product in Poly Lined Bag in Box (25 Lb Bulk)
- Heat Sealed, Gas Flushed Bag (5 Lb Bag)

### BENEFITS

- No need to stock multiple items
- Your Customer won't have Batter/Breading falling off
- Your Customers get the identical item every time
- No waste from torn or wet bags. Product stacks, stores and ships better. Box/Liner easy to re-close
- Convenient Size, Extremely long Shelf life

*"Batters, Breadings and BreadCrumb Since 1975"*

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