

**SINGLETON**  
*Seafood*

# Beer Battered Natural Fish Fillets



## Beer Battered Natural Fillets

### Single Frozen

We start with the finest fresh fillets from the icy cold waters of the North Pacific. These first quality fillets are single frozen at the source to lock in freshness and firm texture. Then using only premium natural Beer Flavored Batter, each fillet is lightly dipped and *flash-fried* to lock in the delicate flavor of the fish.

#### **Cod**

Item # 100 10176 0 540 1/10 lb 2-3 oz Natural Beer Battered Cod Fillets

#### **Halibut**

Item # 100 10198 0 540 1/10 lb 1-2 oz Natural Beer Battered Halibut Fillets

Item # 100 10179 0 540 1/10 lb 2-3 oz Natural Beer Battered Halibut Fillets

#### **Pollock**

Item # 100 10656 0 540 1/10 lb 2-3 oz Natural Beer Battered Pollock Fillets

#### **Cooking Directions:**

**DEEP FRY:** Fry in deep fat at 350F for 3 minutes to 3 1/2 minutes for 1-2 oz and 3 1/2 to 4 minutes for 2-3 oz or until golden brown. Shake baskets occasionally to prevent product sticking together.

**CONVECTION OVEN:** Bake at 375 F for 12-14 minutes for 1-2 oz and 14-16 minutes for 2-3 oz, or until crispy.

**Case Dimensions:** 16.69 L x 8.625 W x 6.813 D

**Case Cube:** .057 cu ft

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