



Since 1978

EXTRA HOT TEXAS BREADING

Net weight 5 lbs (2.3 kg)

Nutrition Facts

Servings per container unspecified

Serving size 0oz (100g)

Amount per serving

Calories 300

% Daily Value*

Total Fat 2.5g **3%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 4000mg **174%**

Total Carbohydrate 67g **24%**

Dietary Fiber 8g **29%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 12g

Vitamin D 0mcg 0% • Calcium 60mg 4%

Potassium 40mg 0% • Iron 1.3mg 8%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

EXTRA HOT TEXAS BREADING RECIPE

1. Mix 2 cups cold water or buttermilk with 1 cup of Extra Hot Texas Breading. Dip chicken in batter.
2. Remove chicken from batter and coat in Extra Hot Texas Breading pressing breading into chicken.
3. Fry for 13-15 minutes or until fully cooked and golden.

Ingredients: *Wheat Flour, Salt, Monosodium Glutamate, Spices, Onion Powder, Natural Flavor, Garlic Powder, Oleoresin Paprika.*

Contains Wheat.