

## BROASTER<sup>®</sup>

FOODS<sup>®</sup>



*Beer Battered Cheese Curds*

### Specifications

Part Number

96411

Case Pack

12 lb. case (6-2 lb. bags)

Avg. Pieces/lb.

45-54

Suggested Portion Size:

5 oz.

Cooking Times at 360°F

Broaster Pressure Fryer: 2 - 2 1/4 min.

Broaster Ventless Fryer: 2 1/4 - 2 1/2 min.



## Beer Battered Cheese Curds

**The land of beer & cheese brings you a delicious craft beer battered cheese curd**

If you live outside of Wisconsin, you likely never have seen Beer Battered Cheese Curds on your local restaurant menus. Beer Battered Cheese Curds are a classic Wisconsin appetizer featuring gooey melted cheese waiting to ooze out of a crisp battered crust!

Beer Battered Curds are dipped in batter infused with craft beer straight from the keg and par-fried to crispy perfection. These curds are frozen, ready to cook.

Broaster's Beer Battered Curds are made from Wisconsin's finest natural white cheddar cheese that simply melts in your mouth.

Cheese curds are a staple in many Midwest restaurants, and are growing in popularity across the country, especially with the growth of Culvers Restaurants. Add this ultimate comfort food appetizer to your menu today!



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