

KRISPY KRUNCHY CRACKLINS

IMPORTANT: Oil must be 350°F prior to cooking Cracklins

NOTE: Krispy Krunchy Cracklins are a freezer-to-fryer product and must be cooked from a frozen state.

1. Place a fryer basket on a baking sheet pan to capture any ice crystals or product particles.
2. Place the amount of cracklins you need to cook in the fryer basket. The maximum amount to cook is ½ basket. Overfilling the basket will result in the cracklins ‘floating’ out of the basket into the fryer.
3. Place basket into 350°F oil.
4. Cook for 6 minutes.
5. Product may stick together during frying. To overcome this, shake basket after 3 minutes of cooking time.
6. Remove basket from oil, temp the cracklins to insure the internal temperature meets 165 degrees, and place cracklins in a transfer pan with a grate to allow excess oil to drain.
7. If your Hot Food Case has a self-serve section
 - a. Place 3 level 2 oz. scoops (red handled scoop) in a KK Mini Box.
 - b. Sprinkle the desired amount of Perfectly Cajun™ Seasoning on the cracklins. HINT: Using the shaker holes, sprinkle by a gentle tap on the bottom of the jar until desired amount is on the cracklins.
 - c. Place the boxes in the bottom shelf of the self-serve section of the Hot Food Case.
8. For a Hot Food Case that does not have a self-serve unit
 - a. Using tongs, place the cracklins in a third size 2 ½ inch deep pan with a grate turned upside down.
 - b. Display in the bottom center of the case.
 - c. When ordered, follow the instructions for packaging beginning at 7a.

Internal temperature of Cracklins must be 165°F

HOLD TIME: 2 HOURS

COOK LESS ~ COOK MORE OFTEN

Step 1 & 2 - Place fry basket onto baking sheet and fill NO MORE than half way



Steps 3 - 5 – Place basket into 350 degree oil and cook for 6 minutes. Shake basket after 3 minutes



Step 6 – Remove product from fryer, temp the cracklins to make sure they are 165 degrees, and place in transfer pan with grate



Step 7 – When you are ready to serve the cracklins, place 3 level 2 oz. scoops in a KK Mini Box and sprinkle with Perfectly Cajun™ seasoning

