



SEASONED COATING MIX

1334C







Whole Grain

Gluten Free

No MSG

SEASONED **COATING MIX**



Gluten Free Seasoned
Coating Mix begins with all
natural, gluten free
ingredients that are both
additive and
preservative free.
We batch test using
an ELISA Gluten Assay test to ensure that a quality product is delivered to you, our most valued customer. At Hodgson Mill,

'We do something special for all our customers". www.HodgsonMill.com

OUR GUARANTEE Hodgson Mill, Inc. is dedicated to satisfying consumer deman for fine quality, healthy food products. If for any reason you

are not satisfied with
this product, we'll make
it right. Simply send the
complete bottom of this box Effingham, IL 62401 (800)525.0177



This package sold by weight, not by volume. Contents may have settled during shipping.



10 Herbs

SEASONED **COATING MIX**

GLUTEN FREE

Nutrition Facts

Serving Size 4 teaspoons (15g) Servings Per Container 19

mount Per Serving (Drv)

Calories 45 Calories from Fat 5	
Total Fat 0g	ly Value* 0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 490mg	20%
Total Carbohydrate 10g	3%
Dietary Fiber less than 1g	3%
Soluble Fiber 0g	
	Total Fat 0g Saturated Fat 0g Trans Fat 0g Cholesterol 0mg Sodium 490mg Total Carbohydrate 10g Dietary Fiber less than 1g

Calcium 0%

ALL NATURAL **GLUTEN FREE INGREDIENTS:** Brown Rice Flour, Salt, Natural Spices

Produced in a peanut/tree nut free environment.

and Extracts



Have a Grain Day!

GLUTEN FREE SEASONED COATING MIX

Oven Fried Chicken

Heat oven to 400°F. Moisten chicken with water. Roll in Gluten Free Seasoned Coating Mix. Heat shallow pan, skillet, or glass baking dish containing thin layer of vegetable oil in oven for 3-5 minutes. (Heating time will vary according to type of baking pan.) Place chicken in pan and bake approximately 20 to 30 minutes until brown on bottom side. Turn and bake an additional 20 to 30 minutes until done or juices run clear. (Baking time will vary with number and sizes of chicken pieces.)

Southern Fried Chicken

Rinse chicken. Soak in buttermilk for 15 minutes or more. Remove chicken from buttermilk and discard buttermilk. Coat with Gluten Free Seasoned Coating Mix. Fry in approximately one inch of preheated vegetable oil at 380°F to 400°F until brown.

Fried Vegetables

(Mushrooms, Zucchini, Egg Plant, Okra, Onion Rings, Potatoes, Cauliflower, Green Tomatoes.) Make batter by mixing 5 Tbsp. Gluten Free Seasoned Coating Mix with 1 egg. Add 2 Tbsp. water. Dip vegetables into batter, remove, and liberally coat with dry Gluten Free Seasoned Coating Mix. Fry coated vegetables in approximately 2 inches vegetable oil (temp 350°F) for about 2 minutes or until golden brown.

Fried Seafood

Dip seafood in mixture of egg and milk. Liberally coat with Gluten Free Seasoned Coating Mix. Fry approximately 3 to 4 minutes or until golden on each side. Drain on paper towel and serve

Country Fried Beef or Chops

Liberally coat moist pieces of beef or chops with Gluten Free Seasoned Coating Mix. Fry in skillet (in approximately 1/4 inch vegetable oil) over medium heat on each side until done.

Country White Gravy

In a skillet melt 2 Tbsp. butter then add 2 Tbsp. of Gluten Free Seasoned Coating Mix. Stir until smooth. Blend in 1cup of milk. Simmer and stir the gravy until desired thickness.

www.HodgsonMill.com





Coating for

Chicken, Pork,

Beef, Seafood, Vegetables and

Gravies

SEASONED COATING MIX

NET WT. 10 oz. (283g)



Celiac

USE BY:





















