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OUR GUARANTEE If for any reason you are not satisfied with this product, simply send the complete bottom of this box and your purchase price to:

> Hodgson Mill, Inc. 1100 Stevens Avenue Effingham, IL 62401 (800)525.0177

Visit our website www.HodgsonMill.com

Look for the entire line of Hodgson Mill® naturally wholesome and healthful food products in the Flour, Corn Meal, Cereal, Pasta and Baking Mix sections of your supermarket.



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

> Mfg. by Hodgson Mill, Inc. Effingham, IL 62401





Nutrition Facts

Serving Size 1/4 cup dry (30g) Servings Per Container about 6

Amount Per Serving (ar	
Calories 95 Calories f	rom Fat 5
Total Fat 0g	6 Daily Value*
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 710mg	29%
Total Carbohydrate 21g	7%
Dietary Fiber 1g	4%
Sugars 0g	0%
Protein 4g	

ı	Protein 4g	
	Vitamin A 0%	Vitamin C 0%
	Calcium 0%	Iron 4%
	Thiamine 6%	Riboflavin 4%
	Niacin 4%	
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Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your caloric needs: Calories: Total Fat Less than
Sat Fat Less than
Cholesterol Less than
Sodium Less than
Total Carbohydrate
Dietary Fiber 65g 20 g 300mg 2400mg 300g 25g 80g 25g 300mg 2400mg 375g 30g

INGREDIENTS: Yellow Corn Flour; Enriched and Bleached Wheat Flour (Niacin, Iron, Thiamine, Riboflavin, Folic Acid); Yellow Corn Meal; Salt; Corn Starch; Soy Flour; Paprika; Leavening (Daking soda, monocalcium phosphate); Pepper; Dill Seed; Celery.

Fried Fish

	PREHEAT:	2 inches or more shortening to 375°-385°F.
	BATTER:	Combine package Don's Chuck Wagon® Fish Mix with 3/4 cup COLD water. Stir to smooth consistency (batter should be thin enough to run off spoon easily).
	DIP:	fish in batter mix to cover thoroughly.
	FRY:	about 4 minutes, turning occasionally. Drain on paper towels.

Baked Fish

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	PREHEAT:	Preheat oven to 375°F.	
	MIX:	Pour 1/4 cup of dry mix (per pound of fish) into a medium-sized bag.	
	MOISTEN:	thawed fish, then remove excess water.	
	SHAKE:	fish in bag until pieces are evenly coated.	
	SPREAD:	melted margarine to cover the bottom of shallow baking pan. Place fish in a single layer. Turn pieces to coat both sides with margarine.	
	BAKE:	15-20 minutes, depending upon thickness of fish.	





USE BY:

























