

NO PRESERVATIVES • NO MSG

Chicken Baking Mix

1229K

**DON'S
CHUCK
WAGON**
Super Tasty
Chicken
Baking Mix

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INGREDIENTS: Yellow Corn Flour; Unbleached and Unenriched Wheat Flour; Yellow Corn Meal; Salt; Corn Starch; Soy Flour; Paprika; Pepper; Leavening (Baking Soda, Monocalcium phosphate); Dextrose; and Celery

Produced in a peanut/tree nut free environment.

Manufactured by:
Hodgson Mill, Inc., 1100 Stevens Avenue
Effingham, IL 62401, (800)525.0177

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:

Don's Chuck Wagon
c/o Hodgson Mill, Inc.
1100 Stevens Ave.
Effingham, IL 62401

CUSTOMER SERVICE
(800) 525.0177

Visit our website

www.HodgsonMill.com

Look for the entire line of Don's Chuck Wagon® naturally wholesome food products in the **Flour, Corn Meal, Pancake and Baking Mix** sections of your supermarket.

CARTON MADE WITH



SPECIALTY
FINISHING
Spec: 19579
32386-1 3
PK3889-12
MD-0914

NO PRESERVATIVES • NO MSG

Super Tasty Chicken Baking Mix

Delicious
Baked or Fried!



Fat Free, Sugar Free
& Cholesterol Free!

U Parve

NET WT. 12 OZ. (340.2g)

**DON'S
CHUCK
WAGON**

USE BY:



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Extra Crispy Chicken Nuggets

PREHEAT: oven to 400°F.

CUT: 5 boneless skinless chicken breast halves into 1-1/2 to 2-inch pieces.

POUR: 1/4 cup of dry mix (per pound of chicken) into medium sized bag.

MOISTEN: thawed chicken pieces, remove excess water.

SHAKE: chicken in bag until pieces are evenly coated. Allow the coated chicken to stand 5 minutes or until coating appears moist. Using pastry brush spread margarine or butter on coated chicken pieces. Shake or roll chicken in baking mix a second time.

COAT: Apply thin layer of oil to the bottom of a shallow baking pan to avoid sticking. Arrange the chicken in a single layer.

BAKE: for 15 minutes or until heated through.

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Baked Chicken

PREHEAT:	oven to 400°F.
POUR:	1/4 cup of dry mix (per pound of chicken) into medium-sized bag.
MOISTEN:	thawed chicken, then remove excess water.
SHAKE:	chicken in bag until pieces are evenly coated. Allow the coated chicken to stand 5 minutes or until coating appears moist. Using a pastry brush spread melted margarine or butter on coated chicken pieces. Shake or roll chicken in baking mix a second time.
COAT:	Apply thin layer of oil to the bottom of a shallow baking pan to avoid sticking. Arrange the chicken in a single layer.
BAKE:	for 25 minutes; turn chicken pieces and bake an additional 35 minutes until tender.

Fried Chicken

PREHEAT:	oil or shortening to 325-350°F.
POUR:	1/4 cup of dry mix (per pound of chicken) into medium-sized bag.
MOISTEN:	thawed chicken; remove excess water.
SHAKE:	chicken in bag until pieces are evenly coated.
FRY:	in preheated oil or shortening for approximately 15 minutes or until golden brown.
DRAIN:	on paper towel.

Nutrition Facts

Serving Size 1/4 cup dry (30g)
Servings Per Container 11

Amount Per Serving (dry)
Calories 95 Calories from Fat 0

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 665mg	27%
Total Carbohydrate 21g	7%
Dietary Fiber 1g	4%
Sugars 0g	

Protein 3g

Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 2%
Thiamine 2%	Riboflavin 2%
Niacin 2%	

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:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20 g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate	Less than	300g	375g
Dietary Fiber	Less than	25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Per FDA specifications, values presented in (g) or (mg) are rounded figures. % Daily Values are based upon the fraction values.