

NO PRESERVATIVES • NO MSG

Fish & Chips Batter Mix

I-226H

**DON'S
CHUCK
WAGON**
Fish & Chips
Batter Mix

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INGREDIENTS: Enriched and bleached wheat flour (niacin, iron, thiamine, riboflavin, folic acid); yellow corn flour; salt; yellow corn meal; corn starch; paprika; leavening (baking soda, monocalcium phosphate); pepper and celery.

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



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.



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Fish & Chips Batter Mix

Great for
Baking or Frying!



U Parve

NET WT. 12 OZ. (340.2g)

**DON'S
CHUCK
WAGON**

USE BY:



Fried Vegetables

(Zucchini, Cauliflower,
Green Pepper)

PREHEAT: oil or shortening to 375°F.

COMBINE: one cup of mix with 3/4 cup of COLD water.

BATTER: Dip vegetables into batter mix, drop into preheated oil or shortening; turn once immediately.

FRY: about 2-1/2 minutes until both sides are golden brown.

DRAIN: on paper towel, Serve hot.

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 Ave.
Effingham, IL 62401

CUSTOMER SERVICE
(800)525.0177



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Find more recipes at
HodgsonMill.com

Fried Fish

PREHEAT:	Oil or shortening to 375°F.
BATTER:	Pour 1-1/4 cups COLD water into bowl and add package of Don's Chuck Wagon® Fish & Chips Batter Mix . Stir to a smooth batter (For smaller amounts, add 1 cup mix to 1/2 cup water).
DIP:	Dip fish into batter mix.
FRY:	Fry fish in 2 inches hot (375°F) oil or shortening using skillet or deep fryer. Fry 3-4 minutes or until done. Fish is done when it flakes with a fork.
DRAIN:	Place on a paper towel
VARIATIONS:	For thinner batter, increase amount of water

Baked Fish

PREHEAT:	Oven to 350°F.
POUR:	1/4 cup of dry mix (per pound of fish) into medium-sized bag.
MOISTEN:	Moisten thawed fish, then remove excess water.
SHAKE:	Shake fish in the bag until pieces are evenly coated.
COAT:	Coat the bottom of a shallow baking pan with melted margarine. Place fish on the pan in a single layer. Turn pieces to coat both sides with margarine.
BAKE:	Bake for 15-20 minutes depending on thickness of fish.

Nutrition Facts

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

Amount Per Serving (dry)
Calories 100 Calories from Fat 5

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 507mg	21%
Total Carbohydrate 21g	7%
Dietary Fiber 1g	4%
Sugars 0g	
Protein 3g	

Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 6%
Thiamine 10%	Riboflavin 4%
Niacin 6%	

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		300g	375g
Dietary Fiber		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.

