

MEXICAN SEASONINGS & BREAD CRUMBS



Choose between two time tested blends for authentic Mexican Chorizo. Complete instructions are on each pack.

CHORIZO SEASONING



Blend pork or beef, salt & vinegar for genuine homemade chorizo. Not too mild, not too hot.

- Sell bulk or links
- Each 1 lb. properly seasons 10 lbs. of meat
- Full directions on every package

Ingredients: spices, Salt, Paprika, Mustard (9.79%), Garlic Powder, Silicon Dioxide added to prevent caking

CCC10 10 lb. carton
 CCC25 25 lb. carton

LA MEXICANA ESPECIAS PARA CHORIZO



A complete blend, nothing to add but cider vinegar. For every 10 lbs. of meat, add 1 lb. of Dean's authentic Mexican chorizo seasoning and 8 oz. (1 cup) cider vinegar. Display bulk or links.

Ingredients: spices, Salt, Paprika, Mustard (7.35%), Dehydrated Garlic, Garlic Powder, Silicon Dioxide added to prevent caking

LMC10 10 lb. carton
 LMC25 25 lb. carton

FAJITAS SEASONING



Fajitas are prepared with beef, pork, chicken or seafood. The basic blend is the same.

- 10 lbs. meat** cut into strips or small pieces as you would for stir-fry
- 5 lbs. onions** chopped
- 3 lbs. bell peppers** chopped (green & red are best for colorful display)
- 2 lbs. tomatoes** chopped
- 5 oz. Fajitas Seasoning**

Blend meat, vegetables and seasoning. Marinate overnight for maximum flavor. Display in ground meat pan. Garnish with rings of onion and bell pepper.

Ingredients: Salt, flavorings, Dextrose, Garlic, Onion, Citric Acid

CCF10 10 lb. carton
 CCF25 25 lb. carton



BREAD CRUMBS



The necessary ingredient when creating great tasting milanesa!

BC10 10 lb. carton
 BC25 25 lb. carton

PANKO SEASONED BREAD CRUMBS

Ingredients: Panko Bread Crumbs (enriched flour, water, sugar, partially hydrogenated soybean oil, yeast, salt and ascorbic acid), Onion, Red and Green Bell Pepper, Black Pepper, Parsley

PBC10 10 lb. carton
 PBC25 25 lb. carton

