

The legend of Appert's Fish Fry has remained unchanged for nearly fifty years. We select and secure only the finest raw materials available. We maintain tight specifications and complete dedication to producing the best breaded Alaskan pollock fillets in the industry.



## APPERT'S FISH FRY THE GOLD STANDARD

For quality, consistency and value, discover for yourself the Appert's Fish Fry difference.

Appert's Fish Fry offers today's patrons a product of uncompromising quality.

The natural fillet has a beautiful white flesh that is clean eating, not fishy. We coat the fillets in a simple breadcrumb for multiple menu options. These characteristics make it highly desirable for your menu and keep your patrons coming back.

Most importantly, these products offer tremendous food cost value and excellent profit potential for operators in today's marketplace.



**once  
frozen**

the flesh  
is firm  
and white

**deep  
skinned**

fat vein  
removed

**j-cut**

belly  
trim  
off

**no  
pump**

no  
added  
chemicals

**wild  
caught**

cold  
Alaskan  
waters

#29300 Fish Fry – S, 1.5 – 2.5 oz. avg. 8# case	approx.	64 pcs per case
#29280 Fish Fry – L, 3 – 6 oz. avg. 8# case	approx.	32 pcs per case
#29320 Fish Fry – L, 3 – 6 oz. avg. 28# case	approx.	112 pcs per case
#29310 Crispy Fish Fry – S, 1.5 – 2.5 oz. avg. 8# case	approx.	64 pcs per case

For more information contact your Appert's sales representative at 1-800-225-3883



## **MENU IDEAS**

Fish Baskets - Fish Fry, french fries and your favorite coleslaw with tartar sauce.

Shore Lunch - Fish Fry paired with Mom's potato salad and baked beans.

Fish Sandwich - Fish Fry in a bun with tomato and lettuce, a slice of cheddar cheese topped with tartar sauce.

Fish Tacos - Fish Fry with shredded cabbage, salsa, shredded cheese all in a tortilla.

Fish Dinner - Fish Fry served with au gratin potatoes, fresh green beans and lemon dill tartar sauce.

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### **COOKING INSTRUCTIONS**

Small: Deep fry @ 350 degrees for 3 to 3 1/2 minutes

Large: Deep fry @ 350 degrees for 3 1/2 to 4 minutes