



Fish & Chip Batter Mix

COMPLETE, VERSATILE, FLAVORFUL

MORE PRODUCT, BETTER VALUE

Fish & Chip Batter Mix from House-Autry is a traditional New England-style wet batter for making a hearty meal with cod, flounder, tilapia, or trout—just add water or beer. The high-quality ingredients are consistently blended to ensure that every batch fries up perfectly. Add this classic meal to your menu today and enjoy the compliments from your satisfied customers.

TALK TO A HOUSE-AUTRY® REPRESENTATIVE TODAY TO LEARN MORE ABOUT HOUSE-AUTRY FISH & CHIP BATTER MIX AND HOW IT CAN ADD FLAVOR AND VALUE TO YOUR MENU!



Nutrition Facts	
Serving size	1 (100g)
Amount Per Serving	
Calories	350
	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0.15g	1%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 1630mg	71%
Total Carbohydrate 76g	28%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 8g	16%
Vitamin D 0mcg	0%
Calcium 18.89mg	2%
Iron 2.69mg	15%
Potassium 0mg	0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT INFO

ITEM #	20241
CASE	
DIMENSIONS	18" x 7.5" x 7.75"
UPC	73484-20241
CASE PACK	6-5# Bag
SHELF LIFE	1 Year (Stored Properly)

ATTRIBUTES

- New England style
- Works well when water is replaced with Beer
- Competitive Pricing

INGREDIENTS

Enriched bleached wheat flour (flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), yellow corn flour, salt, whey (milk), sodium acid pyrophosphate, sodium bicarbonate, natural flavor, soy flour, egg.



RECIPE: HOUSE-AUTRY® PUB STYLE BEER BATTERED FISH

INGREDIENTS:

Frying Oil
About 80 8in whitefish filets
1-5# bag of 20241 Fish & Chip Batter Mix
9 cups (6-12oz bottles/cans) of beer or until your desired consistency is reached.

DIRECTIONS:

1. Preheat deep frying oil to 350°F.
2. Weigh out 1 lb. mix and place in a shallow dish.
3. Pour remainder of mix into a bowl and add 6-12oz of beer. Mix until smooth and has reached your desired consistency.
4. Coat fish with the dry mix, shaking off excess mix.
5. Dip coated fish into batter, making sure to let excess batter drip off the fish.
6. Fry until golden brown, about 2-4 minutes depending thickness of fish.

GET IN TOUCH

We would love to hear from you! Reach our Customer Service Department by calling 800-849-0802. House-Autry • P.O. Box 460 • Four Oaks, NC 27524 • House-AutryFoodservice.com

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