

# DELIVERING

SIGNATURE, HAND-MADE APPEARANCE, DELICIOUS TASTE AND

## **MAXIMUM PROFIT**

#### **TOT MIX PREPARATION**

- 1. Measure 1 quart of hot water (minimum 180°F), add to mixing bowl.
- **2.** Add potato tot mix and stir until the mixture is incorporated.
- 3. Let the mix stand for 10 minutes.
- **4.** Stir the mix. Form tots with a #60 scoop.
- **5.** Fry at  $350^{\circ}$ F for  $1\frac{1}{2} 2$  minutes or until golden brown.

**TIP** — Pre-scoop tot mix on a sheet pan and hold in the refrigerator until ready to fry.

#### **FEATURES**

**EASY TO PREPARE** — just add water, scoop and fry

**SUPERIOR HOLD TIME** — unlike other appetizers, stays crunchy under heat lamp for hours

**EASY TO CUSTOMIZE** — add unique ingredients for a signature twist

MENU VERSATILITY — perfect appetizer, burger topping or potato cakes

### **RECIPE INSPIRATION**

TRY ONE OF THESE EASY MIX-IN IDEAS

**CHEDDAR BACON TOTS** — with cheddar cheese, chopped bacon and served with chipotle ranch dipping sauce

**JALAPEÑO RANCH TOTS** — add diced jalapeño, mozzarella cheese, ranch seasoning and serve with ranch dip

**CHEESEBURGER TOT** — with ground beef, cheddar cheese, diced pickles and dipped in house-made sriracha ketchup

**RED HOT TOTS** — mix in your favorite hot sauce to kick up the flavor

