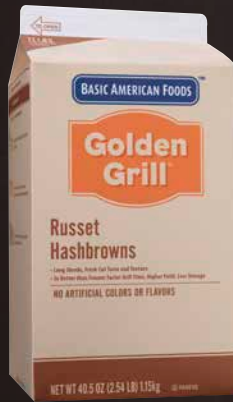


Give Your Hashbrowns a

FLAVOR BOOST

Consumers favorite restaurant hashbrown, made even better. Add a boost of flavor to your next batch of Golden Grill® Hashbrowns with these easy, flavor infusions.



SKU# 10084

INFUSION DIRECTIONS

1. Combine flavor ingredient with hot water (140°-150° F) to equal about 1 gallon of liquid. Stir well to combine.
2. Pour liquid over hashbrowns in carton. Fill remainder of carton to fill line with additional hot water as needed. Close carton and sit for 10 min.
3. Grill 2-4 min., until edges are golden brown (use well-oiled grill).

* SPICY *

FIERY HASHBROWNS	1 cup Sriracha sauce
SWEET & SPICY HASHBROWNS	2 cups Frank's Red Hot® sauce
	1½ cups Barbecue sauce

~ SWEET ~

TERIYAKI HASHBROWNS	1 cup Teriyaki glaze
MAPLE HASHBROWNS	1½ cups Maple syrup

· SAVORY ·

BACON HASHBROWNS	1 cup Bacon base
CHIPOTLE HASHBROWNS	½ cup Chipotle flavor concentrate
GINGER GARLIC HASHBROWNS	3 Tbsp Ginger, powdered
	½ cup Pickled ginger juice
	2 Tbsp Garlic, granulated



BASIC AMERICAN FOODS™