



crispy, crunchy, tasty!

mushrooms

www.fryfoods.com

We know mushrooms!! The Fry family started as mushroom growers over 75 years ago venturing into battered and breaded versions of mushrooms in the 60's . The market for mushrooms remain a staple to today's menus and continue to have staying power thanks to loyal customers and creative chefs. These mushrooms are packed with flavor and texture from the inside out! Choose Fry Foods because we continually deliver consistent quality products at a value added prices. Just remember, Always Specify Fry!

quality, consistency, dependability!



The Fry family started out as mushroom growers before it became a full fledged appetizer company in 1961, so it's safe to say that we consider ourselves aficionados when it comes to mushrooms.

We use only "Fancy" grade mushrooms. What does that mean to you? Fancy grade mushrooms are known to provide the best flavor, color and texture. Surrounding these plump and juicy button mushrooms are our premium quality breaders and batters. Choices are a fine cracker crumb homestyle breader, a rich garlic butter breader & a golden breader for a deeper, deluxe color. We also offer our mushrooms coated in a batter that cooks up to a perfect golden color with fantastic crunch making them the quintessential battered mushroom!

product list

Item	Description	Case Size	Ct/Lb.
117	Mushroom, Whole, Breaded Homestyle	4/3 lb.	26-35
022	Mushroom, Butter Breaded	4/3 lb.	24-35
017	Mushroom, Whole Breaded "Golden"	4/3 lb.	26-35
124	Mushroom, Whole, Battered	4/3 lb.	26-35



Pair your favorite Fry Foods mushroom product with a dip to enhance the flavor profile or build a signature piece integrating our products for the unexpected. Either way your crowd will be begging for more!

BATTERED MUSHROOM TACOS BY CHEF CABABA

You've seen them on plenty of appetizers, and they fill these tacos with rich, yet crunchy umami goodness. With the heat from a feisty, "on fire" slaw and crispy jalapeños, these tacos will expand your mind on the varied world of "fried."



RECIPE

Choice of Protein:

- Ground Beef
- Steak Strips
- Diced Chicken
- Battered Mushrooms
- Red Bell Pepper
- Crispy Jalapeños
- Smoky BBQ Sauce
- Slaw Mix
- Flour Tortillas

DIRECTIONS

- Cut red bell pepper into 1/2" strips, add olive oil, a pinch of salt & pepper to a hot pan and cook until lightly brown
- Mix slaw mix and BBQ sauce in a mixing bowl
- Prepare, cook protein & mushrooms
- Stack ingredients in tortillas & top with crispy jalapeños.....and ENJOY!

product highlights

Fancy Grade A" button mushrooms provide the best flavor, color and texture.

Seasoned breaders balanced to compliment the mushrooms not overpower them & gives a handmade appearance.

Quality coatings provide for longer hold times without compromising product.



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