



crispy, crunchy, tasty!



pickles

Fried pickles have roots dating back to the 1960's before they ever became a popular mainstay on today's menus at sports bars, pubs, BBQ joints and more. For several decades this crunchy sour sensation has tickled the tastebuds of its many loyal consumers. Due to their success and their versatility chefs are creating unique options adding these pickles to layer texture and big flavor to their dishes. Do you want the most dill'icious pickles? Easy, choose Fry Foods, we continually deliver consistent quality products at a value added prices. Just remember, Always Specify Fry!

www.fryfoods.com

quality, consistency, dependability!



The power of sour! Fried pickles continue to be on trend and are here to stay as consumers palates crave the flavor of "sour". More and more restaurants are recasting their sandwiches to include fried pickles as the star topper bringing a whole new level of taste, texture and indulgence. Any way you eat 'em you can't go wrong.

Our Breaded Pickle Spears are in a class of their own with a generous amount of garlic and dill in the crunchy breader delighting pickle lovers across the nation, while our Beer Battered Pickle Chips are the perfect blend of barley, hops and dill making these divine dunkables a must on your menu. Don't forget our Breaded Pickles & Banana Peppers! You have the best of both worlds with thick pickle chips and morsels of banana peppers in a crunchy breader. Pairing these together is a full flavored punch to your senses!



product list

| Item | Description | Case Size | Ct/Lb. |
|------|-----------------------------------|-----------|--------|
| 505 | Pickles & Banana Peppers, Breaded | 4/3 lb. | 18-26 |
| 506 | Pickle Spear, Dill Breaded | 6/2 lb. | 10-14 |
| 507 | Pickle Chip, Beer Battered | 6/2 lb. | 40-50 |



Pair your favorite Fry Foods pickle 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!

TOPPERS

Here's some ideas to use our pickles as a topping for an overall pièce de résistance:

- Hot Dogs Topped with Breaded Pickles & Peppers
- Rib Sandwich with Beer Battered Pickle Chips
- Cubano Sandwich with Breaded Dill Pickle Spears
- Pulled Pork Sliders with Summer Slaw & Favorite Pickle Product

Of course burgers galore & so much more!! The options are limitless with these very versatile, crunchy, craveables!



DIP THOSE DUNKABLES

Pair your pickles with any of these dips for an extra punch to your tastebuds:

- Chipotle Aioli
- BBQ Sauce
- Sriracha Mayo
- Honey Mustard
- Dill Pickle Ranch
- Creamy Garlic Horseradish
- Garlic Ranch

product highlights

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

Seasoned breading balanced to compliment the pickles not overpower them & gives a handmade appearance.

Quality coatings provide for longer hold times without compromising product.

