

BC INTERNATIONAL

european specialty imports



SERVING IDEAS

There are a lot of ways to have a good time with Giant Bavarian Pretzels because they are more than just a tasty nibble. Here are just a few suggestions on what you can do. Don't feel limited. Be creative! Make it a Party Pretzel!

- Combine with sweet & hot mustard, pickles and radish, a cold beer on the side. Beer and a Jumbo Pretzel - The unbeatable combination!
- Change your sandwich style and add a new type of bread. With a pretzel hoagie it will become the talk of the town!
- Craving for soup? Forget the usual crackers. Add a pretzel instead and explore a whole new way.
- There are many different ways to have a hot dog... Try it Pretzel Style!
- Tired of bagels? Experience a pretzel for breakfast. Cream cheese and jelly on top. Perfect!
- Want to try it the original Bavarian way? Make your own "Obatzda" cheese spread. Take Camembert, cream cheese, chopped onions, paprika, garlic, salt & pepper, blend everything together and serve with any size pretzel, a hoagie or pretzel bun.
- Spice up your life - with a spicy beer fondue. Melted Gouda and Swiss cheese stirred with beer, roasted garlic and cayenne pepper. Dip in your pretzel!
- Have a special dessert: Apple rings topped with cinnamon sugar, whipped cream and chocolate sauce.
- Something you will never forget! Warm apple strudel with powdered sugar and cinnamon, vanilla cream and fruit - or with vanilla ice cream, if you like hot & cold at the same time.



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Preparation Instructions

Pretzels and Hoagies

Fully baked & frozen - no additional baking required

To serve cold:

Thaw and serve at room temperature

Thaw time 30 - 45 minutes depending on room temperature and size of pretzel

To serve hot:

For best results thaw pretzels for 15 - 30 minutes before warming in any type of oven/warmer.

AVOID MICROWAVE as pretzels will dry out

Depending on oven (*pizza oven, salamander, toaster oven, convection oven*) baking times are as follows:

Giant Pretzel:	3 - 5 minutes
King Pretzel:	3 - 4 minutes
Standard Pretzel:	2 - 3 minutes
Pretzel Hoagie:	3 - 4 minutes

Recommended oven temperature: 250 - 350 Fahrenheit

Original salt is included in every case - spray pretzels with water and sprinkle with salt if desired

Strudel

Fully cooked & frozen

Thaw and serve

- For the best results: Warm thawed strudel in the oven for 8 to 15 minutes
- For quick preparation: Thaw & heat in microwave for 2 to 3 minutes
- Sprinkle with powdered sugar and/or cinnamon

Potato Pancakes

Fully cooked & frozen

- Pan fry for 2 to 5 minutes on each side
- Deep fry for 2 minutes

Vanilla Battered Apple Rings

Fully cooked & frozen

- Microwave for 30 seconds per apple ring
- Deep fry at 350 F for 2 to 3 minutes
- Bake in a preheated oven at 400 F for 10 to 15 minutes