



## Standard Operating Procedures Chicarrones

### Necessary Materials:

- Del Real Chicharrones
- Scissors
- Tongs
- Plastic food handling gloves
- Large deep frying pan
- Lard or cooking oil

### Storage/Shelf Life:

- Product cases list the date the product was packed, this date will help you determine remaining shelf life
- **Refrigerated:** Store packages at 32-40 degrees F-----60 day shelf life



### Frying Procedures when using Lard:

1. Fill half the frying pan with lard
2. Let lard warm up at half flame for 15-20 minutes
3. Carefully place the Chicharron in frying pan
4. Using tongs tug on both ends of the Chicharron in order to stretch it out to 2 times its original size (making sure that all sides are dipped in lard).



5. When the popping sound stops it means the Chicarrones are ready to enjoy.



## Standard Operating Procedures Chicharrones

### Frying Procedures when using Oil:

1. Fill half the frying pan with oil
2. Let lard warm up at half flame for 3-5 minutes
3. Carefully place the Chicharron in frying pan

4. Using tongs tug on both ends of the Chicharron in order to stretch it out to 2 times its original size (making sure that all sides are dipped in oil).



5. When the popping sound stops it means the Chicharrones are ready to enjoy.

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### Merchandising Suggestions for Hot Deli or Hot Line

