



EL SABOR IDEAL

Standard Operating Procedures Chicharrones Botaneros

Necessary Materials:

- ➔ Del Real Chicharrones Botaneros
- ➔ Scissors
- ➔ Tongs & Strainer
- ➔ 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. Stir chicharrones around (making sure that all sides are dipped in lard).
5. Once the popping sound stops continue to stir for 60-90 seconds.
6. Take Chicharrones out of pan by placing them in strainer
7. Let Chicharrones cool for a while and enjoy





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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. Stir chicharrones around (making sure that all sides are dipped in lard).
5. Once the popping sound stops continue to stir for 60-90 seconds.



6. Take Chicharrones out of pan by placing them in strainer
7. Let Chicharrones cool for a while and enjoy

Merchandising Suggestions for Hot Deli or Hot Line

