

(Store in refrigerator and use within 1 month)

2 cups fine bread crumbs

1 teaspoon poultry seasoning

½ cup flour

½ teaspoon pepper

1 tablespoon paprika

2 tablespoons butter

Combine all dry ingredients. Cut in butter thoroughly. Store whole recipe in a tightly covered container in the refrigerator or measure out <sup>3</sup>/<sub>4</sub> cup mix at a time and store in either sealed plastic bags or small airtight containers in the refrigerator.

## Soating for Meat. & Poultry Fish Seasoned

## **Nutrition Facts** 4 servings per container Serving size 3/4 cup (81g) Amount per serving 330 Calories % Daily Value\* Total Fat 9g 12% Saturated Fat 1g 5% Trans Fat 1.5g Cholesterol 0mg 0% Sodium 450ma 20% Total Carbohydrate 50g 18% Dietary Fiber 2g 7% Total Sugars 2g Includes 0g Added Sugars 0% Protein 10g Vitamin D 0mcg 0% Calcium 90mg 6% Iron 4ma 20% Potassium 98mg 2% \*The % Daily Value tells you how much a nutrient in a

serving of food contributes to a daily diet. 2.000 calories a

day is used for general nutrition advice.



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