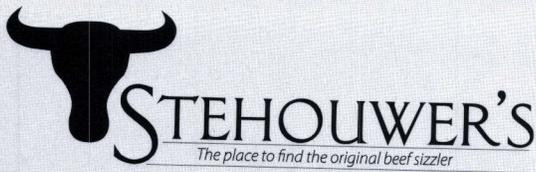


Beef Sizzlers

Our original thicker, juicier Sizzler!



STEHOUWER'S
The place to find the original beef sizzler



Beef Sizzlers

Seasoned, pork & beef patty sandwiched between slices of beef ribeye...

- ✓ Original thicker Sizzler tastes more like steak.
- ✓ Meets USDA standards.
- ✓ Flash frozen immediately for sealed-in freshness.
- ✓ Assured portion control.

No thawing needed—fries up in minutes. Broil or pan fry.

- ✓ Cooks up lean, tender and juicy, not greasy.
- ✓ Increased efficiency with freezer-to-cooking convenience.
- ✓ Easy way to increase menu variety.

• SERVING SUGGESTIONS •

STEAK & EGGS

Pan fry Sizzlers approx. 3 min. on each side. Serve with your favorite eggs and toast.

FRENCH DIP

Pan fry Sizzlers approx. 3 min. on each side. Serve on grilled roll with your favorite Au Jus, ready for dipping.

HOT BEEF SUPPER

Pan fry Sizzlers approx. 3 min. on each side. Cover with beef gravy and serve with potatoes and vegetables.

ONION DELIGHT

Pan fry Sizzlers approx. 2 min. on each side. Place slice of Swiss or Mozzarella Cheese on top and melt. Finish by Topping with butter-fried onions and Thousand Island dressing. Place on bun of your choice.

BAR-B-QUE BEEF

Pan fry Sizzlers approx. 2 1/2 min. on each side. Brush with bar-b-que sauce and cook an additional minute. Serve on roll.

MICHIGAN SIZZLERS

Pan fry Sizzlers approx. 3 min. on each side. Sauté onions, green pepper slices and mushroom slices together. Put on top Beef Sizzlers and on bun...*GREAT!*

ITALIAN SIZZLERS

Pan fry Sizzlers approx. 3 min. on each side. Put pizza sauce on sizzlers and top with cheese (either sliced or grated). Cover until cheese melts. Serve on bun...*SUPER!*

GERMAN SIZZLERS

Thaw out Beef Sizzlers. Sauté bacon and onion together. Spread small amount of mustard on thawed steak. Add small slice of dill pickle, sautéed onions and bacon. Roll up Sizzler and fasten with toothpick. Brown on all sides. Remove from pan and make gravy with drippings. Add jar of brown gravy. Put Sizzler back in pan and simmer 1/2 hours. Serve with butter noodles and/or mashed potatoes. Remember to remove the toothpicks before eating.

SWISS KRAUTS

Pan fry Sizzlers approx. 3 min. on each side. Top with sauerkraut and slice of Swiss cheese. Cover until cheese melts. Serve on buttered rye bread.

There's lots of ways you can serve Stehouwer's Beef Sizzlers...just use your imagination!!!



RETAIL: Each Stehouwer's Beef Sizzler is approximately a 3-ounce portion. Every 1 pound package contains 6 Sizzlers.

CASE WEIGHT

12/16 oz

INSTITUTIONAL: Each Stehouwer's Beef Sizzler is approximately a 3-ounce portion. Total weight of each case is 9 pounds.

48/3 oz

24/3 oz

This product is produced in a modern USDA approved facility, under strict HACCP guidelines.



Nutrition Facts

Serving Size: 1 Piece (76g)
Servings Per Container: 6

Amount Per Serving		% Daily Value*	
Calories 180	Calories from Fat 120		
Total Fat 13g			20%
Saturated Fat 3g			17%
Trans Fat 0g			0%
Cholesterol 25mg			10%
Sodium 125mg			5%
Total Carbohydrate 2g			1%
Protein 12g			
Vitamin A 2%	Vitamin C 2%		
Calcium 2%	Iron 10%		

Not a significant source of dietary fiber

*Percent Daily Values are based on a 2,000 calorie diet.