

SOFT PRETZEL BITES / PPP480

Product ships frozen!

In Bavaria, Pretzels are the Holy Grail of baking. We take them as seriously as our Bier. So I'm proud to share these passionately crafted treats from my homeland with you so you

can experience pretzels the way they were meant to be. Can you feel the love? Prost!



CLAUDIA MARIA HILLMEIER, FOUNDER



MAKE IT HOT!



Spray or brush the pretzel bites with butter, water or beer. Sprinkle with pretzel salt. For best taste, use preheated convection oven at 365° F and bake for 3 minutes, or until crisp outside, leaving inside warm and fluffy. Baking time and temp varies depending on oven.

OR



Deep Fry at 350° F for 2 to 3 minutes. Sprinkle with Pretzel Salt or Cinnamon Sugar.

SALT IS INCLUDED IN EVERY CASE

HOW TO CRAFT BAVARIAN STYLE

A perfectly baked pretzel will be crispy brown on the outside, fluffy on the inside, and crunchy to perfection at first bite. However, if you're in a rush or do not have an oven handy, you may serve at room temperature. Prop & Peller pretzels are fully baked, you can just thaw and serve. Although you'll be missing the crunch and the fluffiness, they're still delicious — even at room temperature! Avoid Microwave, Pretzels will dry out and get rubbery.

TO PLACE AN ORDER, PLEASE CONTACT:

info@propandpeller.com

CALL US! 702.951.7277

PROP & PELLER HEADQUARTERS

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STORAGE RECOMMENDATIONS:

KEEP FROZEN AT ALL TIMES.

Store at 5 - 8° F/ -15 to -20° C. Do not defrost (thaw) and refreeze. Do not reheat. Shelf life if kept frozen is 545 days. Once thawed, use within 8 hours.

PRODUCT SPECIFICATIONS:

Product weight (oz): .48oz

Case unit count: 500

Case gross weight: 16.5lbs

Case net weight: 15lbs

Case dimension (LxWxH): 15 3/4 x 11 3/4 x 11 3/8

Case cube: 1.27in

PALLET CONFIGURATION:

Pallet count: 70 cases

TI/Hi: 10/7

Nutrition Facts

Serving size 5 bites (65g/2.3 oz)

Amount per serving

Calories 200

% Daily Value *

Total Fat 4.5g 6%

Saturated Fat 0.5g 3%

Trans Fat 0g 0%

Cholesterol 0mg 0%

Sodium 350mg 15%

Total Carbohydrate 34g 12%

Dietary Fiber 1g 5%

Total Sugars 0g 0%

Includes 0g Added Sugars 0%

Protein 5g 10%

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0.6mg 4%

Potassium 60mg 2%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories per day is used for general nutrition advice.

Calories per gram: Fat 9 Carbohydrate 4 Protein 4

INGREDIENTS: Wheat Flour, Water, Soybean Oil, Salt, Yeast, Malted Barley, Dextrose.

CONTAINS: WHEAT.

PROCESSED IN A FACILITY THAT USES EGG, MILK, SOY, WHEAT.

We proudly avoid using any artificial preservatives or chemicals. **WE KEEP IT REAL!**





SERVING SUGGESTIONS

PRETZEL BITES WITH BEER CHEESE SAUCE



PRETZEL BITES WITH BLACK BERRY JAM SPREAD



FEATURED RECIPE

P&P MONKEY BREAD WITH SALTED BEER CARAMEL SAUCE

SALTED BEER CARAMEL SAUCE RECIPE

INGREDIENTS:

4 cups of sugar
1 cup of beer (see note)
16 tablespoons of unsalted butter, softened, and cut into cubes
2 cup of heavy cream, room temperature
2 tsp of pretzel salt or sea salt

DIRECTIONS:

- Add the sugar and beer to a heavy bottom saucepan over high heat. Stir just until the sugar has melted then stop stirring.
- Allow to boil untouched (you can swirl the pan a few times to evenly distribute caramel but stirring will cause crystallization) until the caramel reaches a deep amber, almost reddish color and hits 350°F on a candy thermometer.
- As soon as the caramel hits 350°F add the butter, stirring continuously until all the butter has melted. Remove from heat.
- Slowly whisk in the cream until well combined.
- Stir in the salt.
- Keep refrigerated until ready to use, heat the caramel to thin, if desired.

NOTE: YOU WANT A BEER WITH SOME MALTINESS. LOOK FOR A BROWN, ALE, PORTER OR STOUT.

FOR MORE RECIPES VISIT: PROPANDPELLER.COM

P&P MONKEY BREAD RECIPE

INGREDIENTS: 12 SINGLE SERVINGS

About 72 to 96 Pretzel bites
½ cup of butter or margarine, melted
½ cup of packed brown sugar
¼ cup of granulated sugar
2 teaspoons of ground cinnamon

DIRECTIONS:

- Grease 12 regular size muffin cups.
- Mix butter and brown sugar; spoon 1 tablespoon of the mixture into each muffin cup.
- Mix granulated sugar and cinnamon in 1-gallon bag.
- Separate bites into 6 pieces.
- Shake pieces in bag to coat.
- Place 6-8 pieces in each muffin cup.
- Bake at 350°F for 12 to 15 minutes or until golden brown.

Cool 1 minute; turn upside down. Serve warm with Salted Caramel Sauce.