

Bridgford[®]
The Fresh-Baked Idea Company[®]

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Trans Fat!

Frozen "Old South"[®] Buttermilk Biscuits



Easy to "Heat and serve," Bridgford Baked Buttermilk Biscuits are your "around the clock" profit making performers. Always ready to serve. Use them in unlimited ways to compliment your menu.



"Old South"
Buttermilk Biscuits
#6185



"Old South"
Buttermilk Biscuits - Square
#6197



Product Description	Product Code	Case Count and Weight	Case Cu. Ft.	Case Gs. Wt.	GTIN 1-00-47500-
Fully Baked – “Heat & Serve” – Round					
Old South Buttermilk Biscuits 3” Layer Pk.	6171	100/2 oz.	1.01	14.5	00562-0
Easy Break Old South Buttermilk Biscuits 3” Layer Pk.	6182	100/2.25 oz.	1.01	16	00525-5
Old South Buttermilk Biscuits 3” Layer Pk.	6185	100/2.25 oz.	1.01	16	00468-5
Southern Style Butter Flavored Buttermilk Biscuits 3” Layer Pk.	6186	100/2.25 oz.	1.01	16	00471-5
Old South Buttermilk Biscuits 3¼” Layer Pk.	6188	100/2.85 oz.	1.09	19	00324-4
Old South Buttermilk Biscuits 4” Layer Pk.	6192	60/4 oz.	1.09	17	00510-1
Old South Buttermilk Biscuits 2” Layer Pk.	6195	105/1.25 oz.	0.62	9	00265-0
Cinnamon Raisin Biscuits	6805	100/2.25 oz.	1.01	16	00306-0
Fully Baked – “Heat & Serve” – Square					
Old South Buttermilk Biscuits 2”x 2” Layer Pk.	6197	10 dz./1 oz.	0.62	9	00461-6
Old South Buttermilk Biscuits 2¼”x 2¼” Layer Pk.	6180	5 dz./2 oz.	0.62	9	00263-6
Fully Baked – “Heat & Serve” – Sliced					
Old South Buttermilk Biscuits 3” Round Layer Pk.	6170	100/2.25 oz.	1.01	16	00325-1
Old South Buttermilk Biscuits 3¼” Round Layer Pk.	6174	100/2.85 oz.	1.09	19	00478-4
Old South Buttermilk Biscuits 2”x 2” Square Layer Pk.	6190	10 dz./1 oz.	0.62	9	00266-7
Par-Baked Buttermilk Biscuits (Par-Baked)					
Old South Buttermilk Biscuits 3¼” Round Layer Pk.	6191	100/2.85 oz.	1.09	19	00533-0
Old South Buttermilk Biscuits 3” Round Layer Pk.	6193	100/2.25 oz.	1.01	16	00534-7
Honey Wheat Biscuits – “Heat & Serve”					
Honey Wheat Biscuits	6285	100/2.25 oz.	1.01	16	01103-4



“Heat & Serve”
Honey Wheat Biscuits
#6285

Bridgford, the Fresh-Baked Idea Company!®

Serving Suggestions

Bis-cakes:

Mix 3 tablespoons cinnamon and 2 cups sugar together. Dip thawed biscuit into melted butter or margarine, then roll in cinnamon sugar mixture. Heat in 325° convection oven for 5-8 minutes (conventional oven, 350° 8-10 minutes).

Biscuits and Gravy:

Top heated biscuits with gravy.

Strawberry Shortcake:

Top biscuits with fresh strawberries and whipped cream.

Cheese Biscuits:

Top biscuits with finely-grated cheese and heat 325° 5-8 minutes.

Biscuits Benedict:

Top split biscuit with poached egg, ham, and sauce.

Herb Biscuits:

Brush thawed biscuits with melted butter or margarine and sprinkle with mixed herbs. Bake according to directions on outside of case.

Preparation Instructions

Heat & Serve Biscuits:

Heat thawed biscuits on ovenable tray in a preheated 325° convection oven for approximately 7-10 minutes (conventional oven: 350° for 8-10 minutes). Remove from oven and brush with melted butter or margarine.

Par-Baked Biscuits:

Heat thawed biscuits in a preheated 325° convection oven for 10-12 minutes, or until golden brown (frozen: 15-16 minutes). Remove from oven and brush with melted butter or margarine.

Packaging

Bridgford Biscuits are packed on an ovenable tray, in a moisture protection plastic bag for optimum quality. Simply remove as many trays as you need, and keep the rest fresh in your freezer for the highest quality Biscuits, all the time!



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