900699 **KEEP FROZEN AT 0°F OR BELOW**

INGREDIENTS: Shrimp, Water, Bleached Wheat Flour, Modified Corn Starch, Samuel Adams® Boston Lager (water, malted barley, hops, yeast), Cottonseed And/Or Soybean Oil, Yellow Corn Flour, Wheat Starch, Salt, Tapioca Dextrin, Leavening (sodium bicarbonate, sodium acid pyrophosphate), Natural Flavors, White Corn Flour, Sugar, Sodium Tripolyphosphate (To Retain Moisture), Maltodextrin, Natural Flavors (contains barley), Spices, Guar Gum, Garlic Powder, Onion Powder, Spices , Sodium Metabisulfite (As a Preservative).

CONTAINS: Crustacean Shellfish (Shrimp), Wheat.

COOKING INSTRUCTIONS: Do not thaw. Do not overcook. To Fry: Fry in clean oil at 350°F/177°C for about 2 ½ minutes or until golden brown. Convection Oven: Preheat oven to 375°/190°C. Place frozen shrimp in a single layer on non—stick baking sheet. Bake for 8—10 minutes or until golden brown and crispy.
Conventional Oven: Preheat oven to 450°F/234°C. Place frozen shrimp in a single layer on non—stick baking sheet. Bake for 10—12 minutes until golden brown and crispy.

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