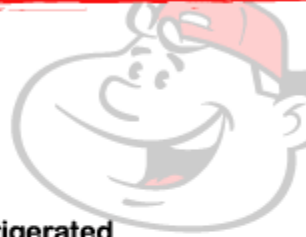


This is the procedure for preparing Bosco Sticks. I wonder if the cafeteria follows them.



### Thawing:

- Thaw Bosco Sticks before baking
- Bosco Sticks may be thawed in box
- Keep Bosco Sticks covered while thawing
- Bosco Sticks have 72 hours shelf life when refrigerated



### Baking:

- Place Bosco Sticks on a sheet pan
- Bake at 400 degrees for 5-7 minutes or until golden brown
- Top Bosco Sticks with butter and Parmesan Cheese after baking
- Serve 2 Bosco Sticks in the bag provided

### Deep Fry:

- Deep Fry at 350 degrees for about 1 1/2 minutes
- Hold Bosco Sticks under oil by placing an additional basket on top
- Top Bosco Sticks with Parmesan Cheese after deep frying
- Serve 2 Bosco Sticks in the bag provided

**NOTE:** Top Apple Bosco Sticks with Butter and cinnamon sugar.