



Frying Instructions – Pork Rinds

- Always store pellets at room temperature.
- The pellets must be fried at approximately 380 to 390 degrees.
- The pellets should be kept totally submerged in the fat while they are popping.
- Average cooking time is between 55 and 60 seconds.
- Season to taste immediately after removing from fryer.

Frying Instructions – Pork Cracklings

- Always store pellets at room temperature.
- The pellets must be fried at approximately 380 to 385 degrees.
- The pellets should be kept totally submerged in the fat while they are popping.
- Average cooking time is between 75 and 90 seconds.
- Season to taste immediately after removing from fryer.