



Old Fashioned
Sweet Potato Soufflé



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DESCRIPTION:

Vanilla and a special blend of spices complement the thick and flavorful base which has been prepared from only the finest Louisiana yams. The old fashioned strudel topping, covered with a generous amount of broken pecans, creates a different, delicious and colorful dessert or side dish that will win friends at the food service table.

SIZE & PACK:

5 lb. trays are packed four to a case. Case weight is 21 lbs. Available 6/32 oz. size.

PACK & SPECIFICATIONS:

LENGTH	WIDTH	HEIGHT	CASE CUBE
21"	13"	4 3/4"	.75

YIELD:

5 lb. Tray: 20 - 4 oz. or 16 - 5 oz. portions

Case: 80 - 4 oz. or 64 - 5 oz. portions

PREPARATION:

Keep frozen until ready to use. Remove lid and place 5 lb. tray on cookie sheet in preheated 400° oven. Bake approximately 40 minutes, or until strudel topping reaches desired browning. Cool at room temperature for 15 minutes and serve.

SERVING SUGGESTIONS:

Sweet Potato Soufflé is normally preferred as a different and delicious dessert dish. However, it can also be used as an attractive side dish to compliment a variety of entrée items. It is perfect with country ham, pork chops, chicken, turkey, bar-b-que, or with most any meal as a vegetable side dish or dessert. For added variety, the warm soufflé can be topped with small marshmallows after baking.

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