



**Product Description**

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## Sister Schubert's® Parkerhouse Yeast Rolls

Item # 48162 82074

### Product Description:

Sister Schubert's® Parkerhouse Rolls are rich, buttery yeast rolls that are fully baked to deliver the just-baked homemade flavor that is our hallmark. Sister's Parkerhouse Style Yeast Rolls are our signature product.



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<b>Case GTIN:</b>	10748162820742
<b>Pack:</b>	6/24
<b>Size:</b>	.8 oz
<b>Shelf Life:</b>	12 Months
<b>Package Format:</b>	Poly bag
<b>Servings Per Case:</b>	About 48
<b>Storage:</b>	Keep Frozen
<b>Product Preparation:</b>	Thaw rolls. For best results use conventional oven preheated to 350 degrees F. Remove plastic bag. Cover loosely with aluminum foil for moister rolls. Bake 15-20 minutes (3-5 minutes in convection oven) or until brown. If frozen, cover loosely with foil and bake in preheated oven at 300 degrees F for 25-35 minutes.
<b>Operator Benefits:</b>	Quick preparation - just warm and serve. Homemade taste and uncompromised quality. Convenient with no waste - bake only what is needed. Keep the rest frozen. 0g trans fat per serving.

**Date Last Refreshed:** 08/09/11

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The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.



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# Sister Schubert's® Parkerhouse Yeast Rolls

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## INGREDIENTS:

ENRICHED BLEACHED WHEAT FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, EGGS, BUTTER (CREAM, SALT), SOYBEAN OIL, SALT, HYDROGENATED COTTONSEED OIL, YEAST, PARTIALLY HYDROGENATED SOYBEAN OIL, MONO AND DIGLYCERIDES.

CONTAINS: WHEAT, EGGS, MILK

## Nutrition Facts

Serving Size 3 rolls (62 g)

Servings Per Container about 48

### Amount Per Serving

**Calories** 220 **Calories from Fat** 70

		% Daily Value*
<b>Total Fat</b>	8 g	<b>13 %</b>
Saturated Fat	3 g	<b>16 %</b>
Trans Fat	0 g	
<b>Cholesterol</b>	25 mg	<b>8 %</b>
<b>Sodium</b>	350 mg	<b>15 %</b>
<b>Total Carb.</b>	31 g	<b>10 %</b>
Dietary Fiber	1 g	<b>4 %</b>
Sugars	6 g	
<b>Protein</b>	4 g	

o Vitamin A 0 % o Vitamin C 0 % o Calcium 0 % o Iron 4 %

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Fiber		25g	30g

Calories per gram: Fat 9 • Carbohydrates 4 • Protein 4

Other Nutrition Information:

1.75 Bread/Grain equivalents per serving



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## Sister Schubert's® Parkerhouse Yeast Rolls

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### Recipes

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Ham Delights

Recipe Category: Appetizers

Yields: 20-24

- 144 ct. package Sister Schubert's® Parkerhouse Rolls 144 ct.
- 10 cups Finely chopped honey ham
- 5 cups Butter, softened
- 2 cups Prepared mustard
- 3 1/3 Tbsp Poppy seeds
- 3 1/3 cup Swiss cheese, grated
- 3 1/3 cup Sharp cheddar cheese, grated
- 3 1/3 cup Parmesan cheese, grated
- 3 1/3 cup Asiago Cheese, grated
- 3 1/3 cup Chopped green onions
- 3 1/3 Tbsp Worcestershire sauce

Preparation: Allow Sister Shubert's Parkerhouse Yeast Rolls to thaw. Preheat oven to 350 degrees F. Remove rolls from pan and slice rolls in half. Combine all remaining ingredients in a bowl. Place a small amount of filling in each roll. Put rolls into pan, cover with aluminum foil and bake 20-25 minutes or until desired warming has occurred. If desired, garnish with lettuce when serving.