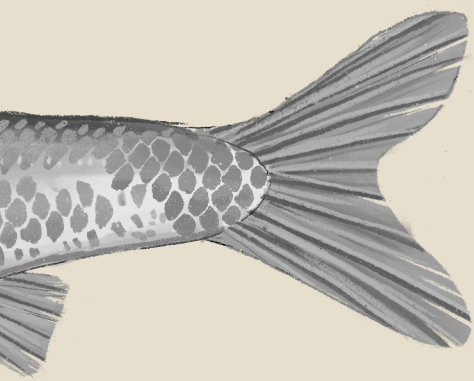
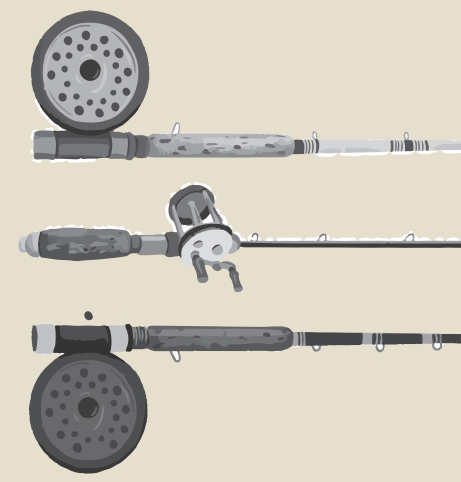


THIRD EDITION 2025



HOOKED

REELING IN THE LATEST CATCHES TIPS AND TAILS



CHEFROBERTS.COM
A FLAVOR FOR EVERYONE



CHEF ROBERT'S
GOURMET FOODS

CELEBRATING 40 YEARS OF FLAVOR WITH CHEF ROBERT'S GOURMET BREADING MIX

Dear Valued Customer,
This year marks an incredible milestone—40 years of Chef Robert's Gourmet Breeding Mix! We are deeply grateful to you, our loyal customers, for making this journey possible.

For four decades, you've chosen Chef Robert's Gourmet Breeding as your trusted companion in the kitchen, or on the shores of your favorite body of water, consistently turning meals into memorable moments. Whether it's a family dinner or a fresh catch from the water, Chef Robert's has become a staple for all your favorite chicken, fish, seafood, wild game and vegetable dinners.

Thank you to all anglers who never leave home without Chef Robert's Breeding Mix. We love your stories and it's a joy to see those photos of family fish fry celebrations. Nice Catch!

We also want to extend our heartfelt thanks to all the retailers who have made Chef Robert's a part of their retail shelves. Your support has allowed us to reach customers far and wide. And to the chefs who bring Chef Robert's to life on your menus, thank you for showcasing the flavor and quality we're so proud of.

Thank you for making Chef Robert's part of your family meals, outdoor adventures, and dining experiences. Here's to many more years of partnership, delicious creations, and shared success!

With heartfelt gratitude,
The Chef Robert's Team



**ORIGINAL
GOURMET BREADING**



EXPERIENCE CAJUN



**FLAVORFUL
LEMON PEPPER**

IT'S WHAT YOU MAKE IT



FISH, SEAFOOD, CHICKEN, PORK, VEGETABLES, WILD GAME

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CHEF ROBERT'S GOURMET BREADING MIX FISH & CHICKEN RECIPES

SUNFISH FISH FRY - MADE EASY

Place fish in cold water. Coat with Chef Robert's Breathing Mix. Deep fry, pan fry, air fry or bake.



FISH FRY

CRISPY DELIGHTS AWAIT: DIVE INTO CHEF ROBERT'S GOURMET ORIGINAL FISH BREADING RECIPES!

INGREDIENTS:

Fish Fillets per person 2 + per person
Butter spray, oil or water to coat the fish
Oil for frying Sunflower, Coconut Oil, Canola Oil, Vegetable Oil
2+ Cups Chef Robert's Gourmet Breathing Mix Cajun, Original, Lemon Pepper

INSTRUCTIONS:

- Wet the fish fillets with water, butter spray or your favorite oil lightly.
- Preheat your frying pan or skillet with cooking oil over medium heat.
- In a shallow dish place the Chef Robert's Gourmet Breathing Mix – spread slightly.
- Take each fish fillet and dip it into the breathing mix, ensuring both sides are coated.
- Once coated, carefully place the breaded fish fillets into the preheated skillet. Cook for about 3-4 minutes on each side or until the fish is golden brown and cooked through, with an internal temperature of 145°F (63°C).
- Once cooked, remove the fish fillets from the skillet and place them on a plate lined with paper towels to drain excess oil.
- Serve the fish fry hot with your favorite sides like tartar sauce, coleslaw, french fries, or a fresh salad.

TARTAR SAUCE

1 cup mayonnaise
2 tablespoons finely chopped dill pickles
1 tablespoon capers, drained and chopped
1 teaspoon fresh dill, finely chopped (or ½ teaspoon dried dill)
1 teaspoon fresh lemon juice
1 teaspoon Dijon mustard
½ teaspoon garlic powder
Salt and freshly ground black pepper to taste
2+ Cups Chef Robert's Gourmet Breathing Mix Cajun, Original, Lemon Pepper

INSTRUCTIONS:

- In a medium-sized bowl, combine the mayonnaise, dill pickles, capers, and dill.
- Stir in the lemon juice, Dijon mustard, and garlic powder until well blended.
- Taste and season with salt and pepper as needed.
- Cover and refrigerate for at least 30 minutes to let the flavors meld together.

SERVING SUGGESTION:

Serve alongside fish fillets, chicken tenders, or veggies coated in Chef Robert's Gourmet Breathing Mix for a crowd-pleasing meal.
"Elevate your dipping game with this quick and easy tartar sauce!"



FISH TACOS

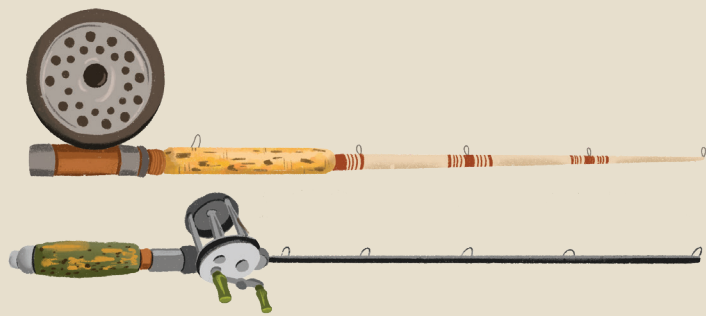
THE BEST FISH TACOS... ADD YOUR FAVORITE CHEF ROBERT'S GOURMET BREADING MIX!

INGREDIENTS:

1 lb Fish Any fish will work; tilapia, walleye, panfish, cod
2 cups+ Chef Robert's Gourmet Breathing Mix Cajun or Original
Coconut Oil, sunflower oil, canola oil, vegetable oil. Oil the fish then add oil to the pan for cooking.
6 Corn or flour tortilla's 3 each serving
1/2 head Purple Cabbage sliced thin
1/2 bunch Cilantro Cut up
Peppers: Green, Yellow, Red, Orange hot Your choice of peppers Diced small
1 medium Avocado Dice
1/2 Red Onion Diced small
1 cup Cheese Cheddar, cotija
2 Roma tomato Dice
Hot sauce, salsa (Optional)
1 Lime Cut into wedges

INSTRUCTIONS:

- Wet your fish with water or oil.
- Place your Chef Robert's Gourmet Breathing Mix in a small plastic bag for shaking the fish or place the breathing on a plate to coat both sides of the fish. Or Line large baking sheet with parchment or silicone liner and bake your fish 375 degrees for 20+ minutes.
- Place the fish with the coating in a fry pan hot with oil in the pan. Allow to cook both sides.
- Prepare the toppings for the fish tacos.
- To serve the tacos, toast quickly toast the corn tortillas on a large dry skillet or griddle over medium/high heat.
- To assemble: start with pieces of fish then add remaining ingredients finishing with a generous sprinkle of cheese. Serve with a fresh lime wedge.



CRISPY BREADED CHICKEN

INGREDIENTS:

2 Chicken filets Chicken Breast, Chicken Thighs, Chicken legs, Chicken Wings
Water, butter spray or oil to coat the chicken before coating with Chef Roberts Gourmet Breathing Oil for frying: Canola Oil, Sunflower Oil, Vegetable Oil
2+ cups Chef Robert's Gourmet Breathing Mix Original, Lemon Pepper or Cajun

INSTRUCTIONS:

- To use the breathing mix, simply wet your choice of chicken in water, oil or butter spray.
- Coat the chicken evenly with Chef Roberts Gourmet Original Breathing Mix, Cajun or Lemon Pepper Breathing Mix – pressing gently to adhere the breathing.
- Fry, bake, or air-fry the breaded chicken until golden brown and cooked through.



CHEF ROBERT'S GOURMET BREADING MIX RECIPES VEGETABLES & MEAT

BREADED PORK CHOP

INGREDIENTS:

2 Pork chops bone-in or boneless
Water, oil, butter spray to coat the pork chops before dipping
1-2 cups Chef Robert's Gourmet Breading Mix
Cooking Oil for Frying 1/3 pan full

INSTRUCTIONS:

- Preheat your frying pan or skillet with cooking oil over medium heat.
- In a shallow dish pour Chef Robert's Gourmet Breading Mix. Spread out the mix
- Take each pork chop (wet with water, butter spray or oiled) and dip it into the Chef Robert's Gourmet Breading Mix, ensuring both sides are coated.
- Once coated, carefully place the breaded pork chops into the preheated skillet. Cook for about 4-5 minutes on each side or until the pork chops are golden brown and cooked through, with an internal temperature of 145°F (63°C) for medium doneness.
- Once cooked, remove the pork chops from the skillet and place them on a plate lined with paper towels to drain excess oil.
- Serve the breaded pork chops hot with your favorite sides like mashed potatoes, steamed vegetables, or a fresh salad.



CRISPY ZUCCHINI

CHEF ROBERT'S CRISPY ZUCCHINI RECIPE WITH ONE-STEP CHEF ROBERT'S ORIGINAL BREADING MIX

INGREDIENTS:

2 medium zucchinis, washed and sliced into 1/4-inch rounds
1 cup Chef Robert's One-Step Breading mix
Vegetable oil, for frying

INSTRUCTIONS:

- Prepare the Zucchini:
- Wash the zucchinis thoroughly and slice them into rounds about 1/4-inch thick. Pat the zucchini slices with water or oil.
- Set Up Your Breading Station:
- In a shallow bowl, pour the Chef Robert's One-Step Breading mix.
- Coat the Zucchini. Or Line large baking sheet with parchment or silicone liner and bake your fish 375 degrees for 20+ minutes.
- Dip the zucchini slice to the breading mix, pressing gently to coat both sides evenly. Shake off any excess breading.
- Heat the Oil:
- In a large skillet or frying pan, heat vegetable oil over medium-high heat until it reaches 350°F (175°C). You'll want enough oil to submerge the zucchini slices halfway.
- Fry the Zucchini.
- Carefully place the breaded zucchini slices into the hot oil, making sure not to overcrowd the pan. Fry in batches if necessary.
- Fry the zucchini slices for about 2-3 minutes on each side, or until they turn golden brown and crispy.
- Use a slotted spoon or tongs to transfer the fried zucchini slices to a plate lined with paper towels to drain excess oil.
- Serve and Enjoy!



CRISPY FRIED ONIONS

INGREDIENTS:

· 2 large yellow or white onions
· 1 1/2 cups Chef Robert's Gourmet Breading Mix
· 1 cup buttermilk (or regular milk with a squeeze of lemon juice)
· Oil for frying (vegetable, sunflower, canola, or peanut oil)

INSTRUCTIONS:

- Prepare the Onions:
Peel the onions and slice them into thin rings, about 1/4 inch thick.
Separate the rings and set them aside.
- Prepare the Coating:
In a medium bowl place the Chef Robert's Gourmet Breading Mix.
In another bowl, pour the buttermilk.
- Coat the Onions:
Dip each onion ring into the buttermilk, allowing any excess to drip off.
Then, dredge the onion rings in the breading mix mixture, pressing lightly to ensure an even coating. Shake off any excess.
- Heat the Oil:
In a large, deep skillet or Dutch oven, heat about 2 inches of oil over medium-high heat until it reaches 350°F (175°C). You can test the oil by dropping in a small piece of onion; it should sizzle immediately.
- Fry the Onions:
Working in batches, carefully place the coated onion rings into the hot oil. Fry for 2-3 minutes per side or until they are golden brown and crispy.
Use a slotted spoon or tongs to remove the fried onions and drain them on a plate lined with paper towels.
- Serve:
Sprinkle the fried onions with a little extra salt if desired. Serve them hot as a snack, appetizer, or a crispy topping for burgers, salads, or casseroles.

Tips:
· For an extra crunchy coating, double-dip the onions: after the first breading, dip them back in the buttermilk and coat them again with the breading mix.
· You can use red onions for a slightly sweeter and more colorful variation.
Enjoy these crispy fried onions with Chef Robert's Gourmet Breading Mix, perfect for adding a savory crunch to any meal!



CHEF ROBERT'S GOURMET BREADING MIX MEATBALLS

INGREDIENTS:

1 lb ground meat: venison, hamburger, bear, pheasant, turkey etc
1/2 cup Chef Robert's Breading Mix - Original
1 egg beaten
1/4 cup chopped onion
1 Tablespoon Worcestershire
1/4 cup cream
1 Tablespoon fresh parsley chopped
Gravy if you wish

INSTRUCTIONS:

- In a large mixing bowl, combine the ground beef, Chef Robert's Gourmet Breading Mix, cream, egg, chopped onion and parsley.
- Mix all the ingredients together until well combined. It's best to use your hands to ensure everything is evenly distributed.
- Form the Meatballs: Roll the mixture into meatballs, about 1 to 1.5 inches in diameter. You should get around 18-20 meatballs, depending on the size.
- Bake at 350 until done. Turn 1/2 way through the cook.
- Serve over potatoes with gravy or serve with BBQ sauce as an appetizer.



CHEF ROBERT'S GOURMET BREADING MIX FOR RESTAURANTS

BAR & GRILL MENU

Chef Robert's Gourmet Breading Mix



FISH FRY

PAN FRY, BAKE OR DEEP FRY



CHICKEN FRY THE BEST!!



CHICKEN STRIPS

CONSISTENT, EASY TO MAKE



DRUMSTICKS DIP, COAT, FRY



CHICKEN BITES

SERVE WITH DIPPING
SAUCE CHOICES



CRAB CAKES

SERVE ONE LARGE
OR 3 SMALL



FISH TACO

CAJUN CHEF ROBERTS



MEATBALLS

SERVE WITH GRAVY
& POTATOES



SOUTHWEST CHICKEN SALAD

FAN FAVORITE



VEGGIES!

ZUCCHINI, CAULIFLOWER,
ONION RINGS, POTATO WEDGES,
SWEET POTATO, MUSHROOMS

TAKE YOUR BAR AND GRILL CLASSICS
TO THE NEXT LEVEL WITH
CHEF ROBERT'S GOURMET BREADING
MIX.

ONE MIX - ONE STEP - FROM CRISPY
FISH FRY TO GOLDEN CHICKEN.

DISCOVER THE CHEF ROBERT'S
DIFFERENCE. ELEVATE YOUR KITCHEN.
DELIGHT YOUR GUESTS.

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CHEF ROBERT'S GOURMET BREADING MIX FOR RESTAURANTS, CHEFS, LARGE EVENTS

CHEF ROBERT'S GOURMET BREADING MIX SOLD IN 25 LB PORTION

THE ONE-STEP SOLUTION FOR CULINARY EXCELLENCE

Designed with chefs in mind as it was created by a Chef, Chef Robert's Gourmet Breading Mix delivers unmatched versatility, ease, and performance in your kitchen. From fresh fish & seafood to tender pork, crisp vegetables to wild game, Chef Robert's one-step breading mix elevates every dish with consistent results your customers will love.

WHY CHOOSE CHEF ROBERT'S?

1. ONE-STEP PERFECTION

Simplify your kitchen operations with a one-step breading method. No need for complicated multi-step dredging. Just dip, coat, and cook—saving time while ensuring a flawless, golden crust every time.

2. STAFF-FRIENDLY TRAINING

Streamline staff training with our foolproof breading system. The simplicity of the one-step process ensures uniform results, even with new team members, reducing waste and boosting efficiency.

SUPERIOR YIELD

Chef Robert's delivers more with less. A little goes a long way—our breading mix lightly yet completely coats your proteins and vegetables without clumping, ensuring even coverage, maximizing your yield, and minimizing costs.

YOUR PARTNER IN CULINARY SUCCESS

Whether you're preparing for a seasonal fish/chicken fry, creating signature dishes or refining a menu staple, Chef Robert's Gourmet Breading Mix brings out the best. Trusted by chefs for over 40 years, we're here to help you deliver excellence with every plate.



Gourmet
BREADING MIX
Great on Fish, Pork, Chicken, Seafood & Wild Game!

