



From our kitchen to yours,

Thank You

for your purchase!

With Norm's Crispy Seasoning, you can enjoy
the fried food taste and crunch you love
without the guilt and mess.

Check the back side for cooking hints and tips.

To reorder and find more recipe
ideas, scan the code



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Cooking Tips



How Much Seasoning to Use:

-  • Whole chicken (4-5 lbs) - 1 ½ Tbsp
-  • Wings (1 dozen) - 1 ½ Tbsp
-  • Chicken breasts/thighs (4) - 2 Tbsp
-  • Turkey (1 drumstick) - 1 tsp
-  • Whole turkey (8-10lbs) - 5 Tbsp
-  • Ribs, regular (rack) - 4 Tbsp
-  • Ribs, baby back (rack) - 3 Tbsp
-  • Steak (4 - 6 oz) - ½ Tbsp
-  • Burger (4 oz) - 1 tsp
-  • Shrimp, med. (1 dozen) - 1 Tbsp
-  • Sea scallops (1/2 dozen) - 1 ½ tsp
-  • Potato wedges (8) - 1 ½ Tbsp
-  • Brussel sprouts (8 oz) - 1 ½ tsp
-  • Asparagus (1 sm. bunch) - 1 Tbsp

Quick & Easy Instructions:

1. Preparation: Pat proteins dry (chicken, pork, beef, etc)
2. Application: Sprinkle Norm's Crispy Seasoning onto your food and massage it in thoroughly.
3. Cooking temps for chicken (See website for more info):
 - a. Conventional Oven: 450° F for 30-35 minutes
 - b. Air Fryer: 415° F for 12-15 minutes
 - c. Convection Oven: 425° F for 20-25 minutes
 - d. Grill: 450°F