



Jumbo Stuffed Tater Kegs is a product line that was recently developed in January of 2016 by Stone Gate Foods, out of Shakopee, Minnesota. As all great American innovations begin, a problem was detected and therefore, it was decided that a solution was to be developed. Stone Gate Foods was determined to reinvent an authentic recipe and turn it in to a decadent endeavor with lasting flavor. The solution was simple, however, creating a crispy appetizer that savors every delicacy put on top of the mouth watering finger food was only the beginning. Tater Kegs were then discovered and designed to keep its crispness while putting all of the flavors that you love, inside! There are many benefits to the new and improved appetizer besides the fact that they are stuffed and crispy. Not only are they three times bigger, but you can indulge in the taste and texture that you want, while they still remain as finger food. The revolutionizing creation of the jumbo stuffed “Tater Kegs” is unlike any appetizer that has ever been seen and has additionally changed the way that they taste for the better. They are brand new, innovative and come in a variety of flavors. The trendy food product has grown rapid in popularity due to the quality ingredients and the upkeep of its fulfilling promise.

Cooking Instructions:

Preferred Method:

Deep Fryer

Remove the frozen tater kegs from packaging and place in the fry basket of a pre-heated 350F deep fryer. Cook for 6.5 minutes or until the internal temperature has reached 165F*.

Alternate Methods:

Air Fryer

Remove the frozen tater kegs from packaging and place in a fry basket of a pre-heated 400F air fryer. Set the timer for 23-28 minutes and press the cook button until the internal temperature has reached 165F*.

Oven

Remove the frozen tater kegs from packaging and space evenly on a baking sheet. Place baking sheet in a pre-heated 400F oven. Bake for 45 – 50 minutes until the internal temperature has reached 165F*.

*Appliances vary. Cooking times approximate. Adjust accordingly to ensure internal temperature reaches 165F.

