

CRINKLE CUT FRIES (BAKED)



VEGETABLES (STARCHY)

MEAL COMPONENT CONTRIBUTION:

½ cup starchy vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Potatoes, French Fries, Crinkle Cut, #1616	12 pounds + 8 ounces
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Salt, Table, #2723	2 tablespoons

DIRECTIONS

- Place potatoes in a single layer on a sheet pan that has been lined with a pan liner or sprayed with pan release spray. Do not pan more than you can serve quickly. This product may become soggy. Batch cook the french fries to maintain quality.
- Bake according to oven (combi or convection) and package or case directions.
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Sprinkle the salt over the fries.
- Use a spatula to remove the potatoes from the sheet pans and place them into half-size steamtable pans.
- Serve the fries immediately. If that is not an option, place them under a heat lamp to keep potatoes crisp. The fries may also be covered with aluminum foil and placed them in the warmer. Cut holes in the aluminum foil to allow the steam to escape.
CCP: Hold and maintain the product at a minimum temperature of 135 degrees F.
- Measure a ½ cup serving of the french fries to determine how many fries to serve. Portion each ½ cup serving with a spoon or tongs. Each portion provides ½ cup of starchy vegetable.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

PRODUCTION NOTES

Use USDA Foods or Department of Defense (DOD) foods when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

"Culinary Techniques for Healthy School Meals: Preparing Vegetables" provides seasoning and serving ideas for vegetables.

SERVING NOTES

Batch cook: Prepare only what can be served in a 30 minute period to maintain maximum quality.

NUTRIENTS PER SERVING

Calories	75	Dietary Fiber	1.01 g	Sodium	166.72 mg	Sat. Fat	0.00 g
Carbohydrates	12.12 g	Protein	1.01 g	Total Fat	1.34 g	Trans Fat	0.00 g