

# CRINKLE CUT FRIES (FRIED)



VEGETABLES (STARCHY)

**MEAL COMPONENT CONTRIBUTION:**

½ cup starchy vegetable

**NUMBER OF PORTIONS:** 30 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 30 SERVINGS)
Potatoes, French Fries, Crinkle Cut, #1616	5 pound(s)

**DIRECTIONS**

1. Fry potatoes according to fryer and package or case directions.
2. Place potatoes into half-size steamtable pans.  
Place under a heat lamp to keep potatoes crisp or cover with aluminum foil. Cut holes in aluminum foil and place in warmer. (Be careful not to put any more in a pan than you can serve quickly. This product may become soggy.)  
Batch cook to maintain quality.
3. Measure a ½ cup serving to determine how many fries to serve (usually 9 to 11 pieces, 2 1/4 ounces).  
Portion with spoon or tongs per serving. Each portion provides ½ cup starchy vegetables.

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	134	Dietary Fiber	1.35 g	Sodium	20.25 mg	Sat. Fat	0.27 g
Carbohydrates	17.55 g	Protein	2.70 g	Total Fat	6.02 g	Trans Fat	0.00 g