

# STRAIGHT CUT FRIES (FRIED)



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, Straight Cut, #1617	14 pounds + 6 ounces
Salt, Table, #2219	2 tablespoons

**DIRECTIONS**

- Heat the fryer oil to the desired temperature. Fry the frozen potatoes according to the fryer or package directions. Batch cook to maintain maximum quality of fries.

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.

- Place potatoes 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.
- Measure a ½ cup serving of the french fries to determine how many fries to serve. Portion each ½ cup serving of French Fries 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**

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

**NUTRIENTS PER SERVING**

Calories	113	Dietary Fiber	1.00 g	Sodium	162.00 mg	Sat. Fat	0.23 g
Carbohydrates	14.06 g	Protein	1.00 g	Total Fat	4.81 g	Trans Fat	0.00 g