

RANCH FRIES (FROZEN, BAKED)



MEAL COMPONENT CONTRIBUTION:

½ cup starchy vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup

RECIPE HACCP PROCESS: #2 - Same day service

VEGETABLES (STARCHY)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Potatoes, French Fries, Straight Cut, #1617	20 pounds
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Dressing, Ranch, Dry Mix, #2244	1 3/4 cups

DIRECTIONS

- Place potatoes in a single layer on sheet pans lined with pan liner sprayed with pan release spray. Sprinkle the fries with ranch dressing and toss them lightly to evenly coat all of the potatoes. Do not pan more than you can serve quickly. This product may become soggy. Batch cook 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.
- Use a spatula to remove the potatoes from sheet pans and place 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 or higher. Check the temperature every 30 minutes.
- 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 degree s 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

An ½ cup serving weighs about 2 ounces.

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

NUTRIENTS PER SERVING

Calories	128	Dietary Fiber	1.07 g	Sodium	461.00 mg	Sat. Fat	0.00 g
Carbohydrates	21.33 g	Protein	2.13 g	Total Fat	3.49 g	Trans Fat	0.00 g