SIDEWINDER POTATOES

MEAL COMPONENT CONTRIBUTION:
½ cup of 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, Sidewinders, #1617	14 pounds
Pan Release Spray, Vegetable Oil, #2514	20 second spray

DIRECTIONS

1. Place the frozen potatoes in a single layer on a sheetpan 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 to maintain quality.
2. Bake the fries according to the 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 manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
3. Use a spatula to remove the Sidewinders from sheet pans and place them into half-size steamtable pans.
   CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes.
4. Serve the Sidewinders immediately. If that is not an option, place them under a heat lamp to keep the potatoes crisp. The fries may also be covered with aluminum foil and placed 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 temperature every 30 minutes.
5. Measure about ½ cup serving of the Sidewinders to determine how many to serve. Portion potato rounds with spoodle or tongs for ½ cup serving. Each portion provides about ½ cup of starchy vegetable.
   CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Discard any leftovers.

NUTRIENTS PER SERVING

Calories	104	Dietary Fiber	1.04 g	Sodium	271.00 mg	Sat. Fat	0.52 g
Carbohydrates	15.62 g	Protein	1.04 g	Total Fat	4.16 g	Trans Fat	0.00 g