

FRENCH FRIED POTATOES

Yield 100

Portion 3-1/2 Ounces

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 265 cal | 34 g | 3 g | 14 g | 0 mg | 11 mg | 15 mg |

Ingredient

POTATOES, WHITE, FRESH, PEELED, FRENCH-FRY CUT
WATER, COLD

Weight

37 lbs
16-3/4 lbs

Measure

6 gal 2-7/8 qts
2 gal

Issue

45-2/3 lbs

Method

- 1 Hold peeled potatoes in cold water until needed to prevent discoloration.
- 2 Drain; dry well.
- 3 Fill fryer basket about 2/3 full; fry about 7 minutes in 365 F. deep fat or until golden brown.
- 4 Drain well in basket or on absorbent paper. CCP: Hold at 140 F. or higher for service.