



# Recipe Production

**Recipe Number:** SI200

**Recipe Name:** SIDE OVEN FRIES

**Hot:** Yes

**Recipe Source:** Cook Book

**HACCP Process Category:**

Complex

**Serving Description:** 0.5 CUP

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
100	0.5 CUP				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
2584	POTATO RUSSET 90 CT 50 LB	22	Pound			(Unassigned)
1309	OIL VEGETABLE 6/1 GAL	6	Tbsp	1 1/4	tsp	(Unassigned)
1011	SALT KOSHER 12/3 LB	1	Tbsp	1/2	tsp	(Unassigned)

**Cooking Instructions**

**Cooking Temperature:** 0      **Cooking Times:**    **Hours:** 0      **Minutes:** 0

**Pre-Preparation Instructions**

Wash potatoes.  
 Place into food chopper, no more than 9 at a time, stacked.  
 Cut into a lexan of water or cover with water immediately after cutting.

**Preparation Instructions**

Blanch potatoes into boiling water in the tilt skillet for about 1 - 2 minutes or using the steamer, steam potatoes in perforated pans for a few minutes.  
 Toss potatoes with oil and salt.  
 Spread potatoes onto parchment - lined sheetpans - not over lapping.

**Serving Instructions**

Heat, uncovered on sheetpan, in a 400 - degree oven to an internal temperature of 165 degrees F.  
 This will only take about 10 minutes, please watch them as they cook fast and stir if they are cooking unevenly.  
**SERVING GUIDELINES:**  
 Utensil for serving: tongs  
 Weight of serving: 2.125 oz



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Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	8,654.4145	85.7892	86.5441		
Saturated Fat	g	10.8042	0.1071	0.1080	1.12	
Sodium	mg	8,870.6911	87.9331	88.7069		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	95.1803	0.9435	0.9518	9.90	
Cholesterol	mg	0.0000	0.0000	0.0000		
Carbohydrate	g	1,803.2401	17.8751	18.0324	83.34	
Total Dietary Fiber	g	129.7317	1.2860	1.2973		
Protein	g	213.5529	2.1169	2.1355	9.87	
Vitamin A (RE)	RE	19.9541	0.1978	0.1995		
Vitamin A (IU)	IU	99.7905	0.9892	0.9979		
Vitamin C	mg	568.8119	5.6385	5.6881		
Calcium	mg	1,302.4819	12.9112	13.0248		
Iron	mg	85.9195	0.8517	0.8592		
Moisture	g	7,841.6950	77.7329	78.4170		
Ash	g	134.3217	1.3315	1.3432		

Stock Number	Description	Units per			Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location	Cases				
2584	POTATO RUSSET 90 CT 50 LB	1.00	(Unassigned)	22	0.00	LB	/	
1309	OIL VEGETABLE 6/1 GAL	1.00	(Unassigned)	0	0.02	GAL	/	
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.02	BOX (3 LB)	/	

**REPORT CRITERIA:**

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