



By Westbrook

FRESH 3/8" SKIN ON CUT POTATOES FOR FRENCH FRIES

#98294 4/5 LB



Want to set yourself apart from the competition? Why not use the freshest french fries to go with your freshly made hamburgers?

FRYING TIPS FOR OPTIMUM FLAVOR AND PRESENTATION:

- *Make sure oil is freshly filtered and clear.*
- *Cooking temperature should be between 370° and 380°.*
- *If you haven't calibrated your thermostat lately, have it checked. They do need to be re-calibrated at least once a year.*
- *Fry until potatoes are golden brown and drain immediately on absorbent towels or papyrus plates and lightly dust with salt.*
- *Fresh French Fries are designed for the best in flavor and palatability, and are to be served immediately – not cooked ahead of time and held for service.*

**MAKE SURE YOU'RE
FRYING AT THE RIGHT
TEMPERATURE:**

Deep Fry Thermometer
Item #437214



Food Service Professionals, Inc.

700 Furrows Road, Holtsville, NY 11742 631-289-8401 www.jkings.com