



Item #: X8701

Lamb Weston Seasoned™ 1/4" x 1/2" Platter Fries™ Beer Battered Recipe

Brand: Lamb Weston Seasoned™
Cut Size: 1/2" x 1/4" Platter
Package Size: 6/5#

Tavern Traditions™ fries and coated with our exclusive microbrew-flavored coating for extra crisp and crunchy fries, so they maintain their flavor and stay hot and crisp longer than conventional fries.

OPERATOR BENEFITS

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Seasoned batter that keeps fries crispy and craveable for up to 30 minutes - perfect for dine in, drive-through, and takeout.
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Real baked potato flavor and texture in every bite.
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Thick cuts are sturdier and are less prone to breaking than thinner fries.
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Maximum crispiness up to 30 minutes with this thick, extra crispy batter
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Due to their thick size and shape, these products stay hotter longer providing superior hold time.

COOKING METHODS

Grade: A
Kosher: No
Halal: No

Cooking Method	Time	Temperature	Additional Instructions
Deep Fry	3 1/4 - 3 3/4 minutes	345-350F (174-177C)	FOR FOOD SAFETY, FOLLOW COOKING INSTRUCTIONS ON THE PACKAGE. KEEP FROZEN – DO NOT THAW. For food safety, read and follow the cooking instructions as product must reach a minimum of 165F (74C) internal temperature as measured by a food thermometer in several spots. Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.

Conventional Oven	27 - 32 minutes	400F (205C)	Amount: 1 1/2 LB (680g). Arrange frozen product in a single layer on a baking sheet lined with aluminum foil or parchment paper. Turn product halfway through baking time.
Convection Oven	12 - 15 minutes	400F (205C)	Amount: 1 1/2 LB (680g). Arrange frozen product in a single layer on a baking sheet lined with aluminum foil or parchment paper. Turn product halfway through baking time.

HANDLING INSTRUCTIONS

Handle with care, do not drop! Ship frozen - Perishable. Keep frozen at 0°F (-18°C).