

# FRENCH FRIES (w/ entrée)

3/7/2024

Station: Fry

Plate: Side Tray

Cook Time: 3 minutes

## STEP #1: INGREDIENTS

**1 each** [French Fries Portion \(6wz.\)](#)

## STEP 1: TO COOK

1. Remove French Fries portion from the freezer, and empty into a fryer basket.  
**NOTE: No more than 2 portions can be cooked in 1 basket at a time.**
2. Lower the fryer basket into the oil.
3. **Fry for 3 minutes**, then drain on a sav-a-day. **SET A TIMER!!**  
**NOTE: When the timer sounds, remove the french fries from the fryer, and immediately transfer to the sav-a-day. DO NOT ALLOW THE FRENCH FRIES TO DRAIN OVER THE FRYER!**

## SET UP / GARNISH

1. Place the sav-a-day in the expo window to be plated by the expeditor.  
**NOTE: Multiple portions must be split so that each sav-a-day contains only 1 portion of french fries.**



# FRENCH FRIES (DOUBLE FRIES)

3/7/2024

Station: Fry

Plate: Side Tray

Cook Time: 3 minutes

## STEP #1: INGREDIENTS

**2 each** [French Fries Portion \(6wz.\)](#) - 12 wz. total

## STEP 1: TO COOK

1. Remove French Fries portions from the freezer, and empty into a fryer basket.  
**NOTE: No more than 2 portions can be cooked in 1 basket at a time.**
2. Lower the fryer basket into the oil.
3. **Fry for 3 minutes**, then drain on a sav-a-day. **SET A TIMER!!**  
**NOTE: When the timer sounds, remove the french fries from the fryer, and immediately transfer to the sav-a-day. DO NOT ALLOW THE FRENCH FRIES TO DRAIN OVER THE FRYER!**

## SET UP / GARNISH

1. Place the **drained** french fries in a folded bread bag, and place the bread bag in a Normandy bowl.

