

# ZEA POTATOES - LINE PREP

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**Yield:** 2 pound portion bag (approximately 6 orders)  
**Shelf Life:** 30 minutes Hot on Line  
**Equipment:** Gloves, fryer, fry basket, large mixing bowl, #30 scoop, 1 teaspoon measuring, 1/3 pan, large spoon.

**Ingredients:**  
(1) 2lb. [Zea Potatoes - Prep Portions](#)  
#30 scoop Softened Butter Blend  
2 tsp Meat Rub Seasoning

## Procedure:

1. Verify the fryer is at 350°.
2. Place potato portion in fry basket, and lower basket into the fryer while gently agitating to separate the potatoes.  
**NOTE: Fry only 1 portion per basket.**
3. Fry for **4 minutes. SET TIMER!!**
4. While potatoes are cooking, portion the softened butter blend into a mixing bowl.  
**NOTE: The butter blend should be the consistency of mayo.**
5. When the timer sounds, lift the basket from the fryer and allow the excess oil to drain. Carefully transfer the fried potatoes into the mixing bowl.
6. Sprinkle 2 tsp of meat rub **evenly** over the surface of the fried potatoes. Toss to distribute the seasoning and butter.

**NOTE: Two portions of fried potatoes can be added to the mixing bowl with double the amount of butter blend and meat rub seasoning.**

7. Hold in an unlined 4" deep metal 1/3 pan. The pan should be uncovered. Use a large spoon to portion and serve the potatoes.
8. Set a 30 minute hold timer.

**NOTE: Do not mix batches in holding 1/3 pan.**

**C:** Dark brown; visible red and black specks of seasoning evident and evenly distributed.

**T:** Firm skin; Potatoes cooked; Soft throughout, outside of potatoes will be crisp at first, but will become less so after about 5 minutes; Not undercooked or mashed.

**F/A:** Salty; Light smoky seasoning; Light pepper glow; No sour flavor; No bitterness.

**HR:** ON LINE: 4" deep metal 1/3 pan unlined, uncovered, 160°

**SL:** 30 minutes hot on the line

