

# TORTILLA CHIPS

03/12/2014

**Yield:** As Needed

**Shelf Life:** 36 hours

**Equipment:** Paper towel lined sheet tray, paper towel lined lexan, white cutting board, chef knife, fryer, fryer thermometer, skimmer, plastic wrap

## Ingredients

**As Needed 6 inch Corn Tortilla Chips (fully thawed)**

## Procedure

1. Cut the tortilla chips in half.
2. Verify that temperature of fryer is between 375° and 380°.
3. Place 1 layer of tortilla chips in the fryer (Approximately 10 - 12 chips).
4. Fry for **1 minute. SET A TIMER!!**
5. After approximately 30 seconds, use a skimmer to flip the tortilla chips in the fryer so that both sides will cook evenly.
6. When the timer sounds, remove the chips from the fryer, and immediately transfer to a paper towel lined sheet tray.

**NOTE: Do NOT allow the tortilla chips to drain over the fryer.**

7. Once the tortilla chips are cool, transfer to a paper towel lined lexan, and cover with a lid. Store at room temperature.

8. Label, Date, and Rotate.

**NOTE: Be sure to mark the time on the label.**

**NOTE: If any tortilla chips are left at the end of the night, they must be wrapped tightly with plastic wrap to create an airtight seal in order to be used during the lunch shift of the following day.**

**NOTE: Although properly stored chips can be used the following day when they meet quality standards, this is not the goal. Tortilla chips should be used the same day they are prepped whenever possible.**

C: Light corn yellow with visible specks; cut in half

T: Crisp; Scale of brittleness #3 potato chips

F/A: Toasted corn; not stale

HR: Paper towel lined lexan; Room temperature

SL: 36 hours