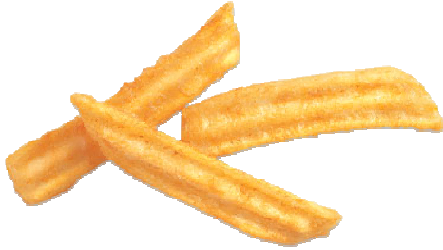


Brew City Bottleneck Fries



PRODUCT DESCRIPTION

Extra-crisp, extra-long to offer you outstanding heat retention and give patrons much more than the ordinary fry!

Dilgard Item #
06228

Vendor Item #
BCI197

INGREDIENTS

Potatoes, Partially Hydrogenated Vegetable Oil (Soybean Oil and/or Canola Oil), Beer (Hops, Milled Grits, Cornstarch, Water, Malted Barley, Salt), Bleached Enriched Wheat Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid) [WHEAT], Rice Flour, Cornstarch, Salt, Tapioca Dextrin, Food Starch-Modified, Leavening (Sodium Acid Pyrophosphate, Sodium Bicarbonate), Guar Gum, Xanthan Gum, Dextrose, Sodium Acid Pyrophosphate Added to Preserve Natural Color.

Storage/Shelf Life

Best if used before 365 days from date of manufacture, when stored at 0°F or below

Packaging Qty

6, 5 LB

Piece Count

160 servings per container

Product Benefits

- Additional operational ease
- Simple portioning
- Even cooking times
- Less waste

Preparation

General Cautions:

FOR BEST RESULTS, COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. ALWAYS COOK TO A LIGHT GOLDEN COLOR. DO NOT OVERCOOK. WHEN COOKING SMALLER AMOUNTS, REDUCE COOKING TIME.

Deep Fry: 1/2 basket (1 1/2 lbs.) at 350°F for 3 1/2 to 4 minutes.

Convection Oven:

Bake at 425° degrees F. Spread frozen potatoes in a single layer on a shallow baking pan. Heat 10 to 14 minutes, or until crisp.

*Serving
Suggestions:*

While hot, toss with fresh herbs and spices.

