



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



Seasoned batter that keeps fries crispy and craveable for up to 30 minutes - perfect for dine in, drive-through, and takeout.



Maximum crispiness up to 30 minutes with this thick, extra crispy batter



Real baked potato flavor and texture in every bite.



Due to their thick size and shape, these products stay hotter longer providing superior hold time.



Thick cuts are sturdier and are less prone to breaking than thinner fries.

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

Do not drop. Handle like eggs. Perishable, keep frozen. Store at 0°F or colder.