



PAPER & FOOD SERVICE, INC.

Kettle Krisp Fries

Ingredients **Yield: 8 Servings**

- 16 oz. Sugar, granulated
- 16 oz. Water
- 8 oz. Honey
- 5 # Skin-on thin cut fries

Preparation Instructions:

1. Combine the sugar, water and honey in a saucepan over medium heat, stirring until the sugar is dissolved. Bring to a boil and cook for 2-3 minutes. Remove from the heat and reserve for service.
2. Place 10 oz. of fries in a large bowl. Ladle 4 oz. of the syrup over the fries and toss to coat. Pour the fries and the syrup into a strainer to drain any excess syrup before frying.
3. Place the coated fries into the fryer and cook according to directions or until golden brown. Remove the fries drain and place in a single layer on a foil lined pan and separate any clusters. Salt if desired.

***As caramelized sugar builds up in the oil, strain the oil to extend usage**

Ingredients		Maines Product Code #	Amount	Ingredient Cost
Sugar, granulated	Domino	380424	16 oz.	\$0.64
Water	N/A	N/A	16 oz.	\$0.00
Honey	Martine	304832	8 oz.	\$1.92
Skin-on thin cut fries	Bountiful Harvest	181761	5 #	\$4.48

Recipe Cost	\$7.04
Portion Cost	\$0.88

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$2.95	\$0.88	\$2.07	29.83%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$3.95	\$0.88	\$3.07	22.28%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$4.95	\$0.88	\$4.07	17.78%