



Item #: 30423

Lamb Weston® 5/8" Beer Battered Onion Rings

Brand: Lamb Weston®
Cut Size: 5/8" Onion Rings
Package Size: 4/2-1/2# P

Lamb Weston® has the perfect potato offerings to meet your every need, providing a wide variety of unique choices. These beer battered onion rings are made from sweet Spanish onion slices dipped in a malty, hoppy beer batter. Sliced consistently to a 5/8" width makes it the perfect ratio of soft onion on the inside to a crispy, bubbly texture on the outside. Serve as a premium side or menu as a happy hour appetizer.

OPERATOR BENEFITS



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



High-quality premium length fries fill up the plate more with fewer strips than budget fries.



The uniform size leads to better portion control, less waste for your operations, and makes it easier to calculate product costs.

COOKING METHODS

Grade: A
Kosher: No
Halal: No

Cooking Method	Time	Temperature	Additional Instructions
Deep Fry	2 - 2 1/2 minutes	345-350F (174-177C)	<p>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.</p> <p>Amount: 1 1/2 LB (680g). Deep fry from frozen state. Fill basket 1/2 full.</p>

Conventional Oven	14 - 16 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	8 - 10 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.
Impingement Oven	8 - 10 minutes	450F (232C)	Cooking Amount- 1 1/2 LB (680g). Arrange frozen product in a single layer.

HANDLING INSTRUCTIONS

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