



Item #: 32Q

Lamb Weston Private Reserve™ Steak Cut Skin-On

Brand: Lamb Weston Private Reserve™
Cut Size: 3/8" x 3/4" Steak
Package Size: 6/5#

Lamb Weston Private Reserve™ potato offerings are crafted with an authentic kitchen-cut appeal and exceptional taste. Enjoy this hearty steak cut with a skin-on, hand-cut appearance that provides the perfect balance of crispiness on the outside and a fluffy baked potato texture on the inside.

OPERATOR BENEFITS



Crafted with an authentic kitchen-cut appeal and exceptional taste.



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
			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.
Deep Fry	4 - 4 1/2 minutes	345-350F (174-177C)	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	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.
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HANDLING INSTRUCTIONS

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