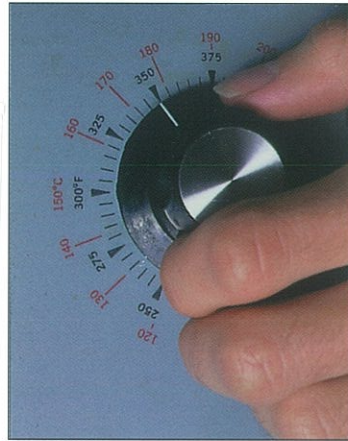


Frying

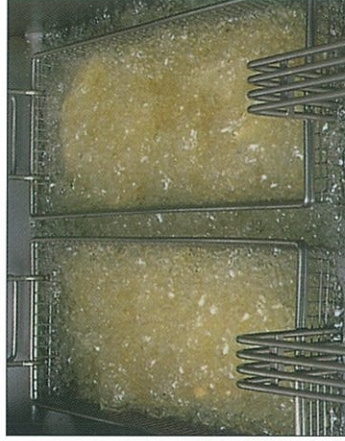
Deep Fat Frying - Basket



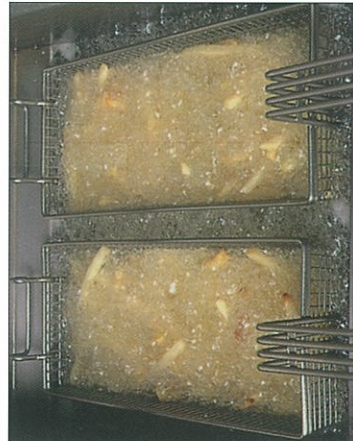
1 Heat oil to the proper temperature of 350° F (177° C).



2 Fill fryer basket no more than 1/2 way.



3 Lower basket into oil.



4 Shake gently after 30 seconds to separate. Complete cooking.



5 Pour cooked item into holding tray immediately. Do not let item sit above oil.

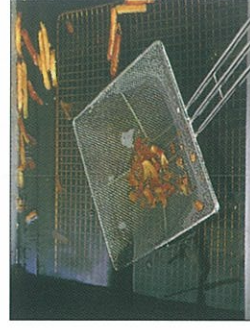


6 Season and serve.

Oil Tips:



Add oil to fill line as needed.



Skim often. Filter oil daily and replace as needed.



- Hot foods at 140° F (60° C) or above.
- Cold foods at 40° F (4° C) or below.
- Check final internal temperature of all food for doneness.



- Skim, filter, and change oil regularly to maintain food flavor.
- Use separate fryers for different items when possible.