

## DEVEILED OVEN FRIES

Yield 100

Portion 4 Pieces

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|-----|-------------|--------|---------|
| 113 cal  | 24 g          | 2 g     | 1 g | 0 mg        | 227 mg | 19 mg   |

**Ingredient**

CHILI POWDER,DARK,GROUND

GARLIC POWDER

SALT

MUSTARD,DRY

POTATOES,WHITE,FRESH,WEDGED

COOKING SPRAY,NONSTICK

**Weight**

4-1/4 oz

3 oz

1-7/8 oz

4 oz

24-3/4 lbs

2 oz

**Measure**

1 cup

1/2 cup 2 tbsp

3 tbsp

1/2 cup 2 tbsp

4 gal 2 qts

1/4 cup 1/3 tbsp

**Issue****Method**

- 1 Combine chili powder, garlic powder, mustard, and salt.
- 2 Divide potatoes into 3 equal batches. Toss each well dried batch with 2/3 cup seasoning mixture.
- 3 Lightly spray sheet pans with cooking spray. Place 8-1/2 pounds or 1-3/4 gallons of seasoned potatoes, skin side down on each pan. Lightly spray potatoes with cooking spray.
- 4 Using a convection oven, bake 20 minutes at 350 F.; lightly spray potatoes; bake about 15 minutes longer or until tender and light brown on high fan, open vent. CCP: Hold at 140 F. or higher for serving.