

PREPARATION



PRECUT UNFRIED CHIPS FOR FRYING

Shelf Stable: Store in a cool dry place.

If stored under Refrigeration: Bring precut unfried chips to room temperature 8 hours before use.

Use hands to lightly separate any clumps of precut unfried chips before frying. Fry chips in a 350°F fryer for approximately 30-40 seconds or until bubbling stops and desired color is achieved. Keep partially used bags closed, as chips will tend to dry if left open.