



**Chef Brenda**

Standardizing Recipes for Child Nutrition Programs

<b>Recipe Name:</b>	Buffalo Honey Fries
<b>Category:</b>	Side
<b>Portion Size(s):</b>	½ cup
<b>Meal Components:</b>	½ cup starchy vegetable

Ingredients:	100 Portions	
	Weight	Measure
French fries, potato, frozen, straight cut	15 lb	
Buffalo Seasoning, ground (such as Frank's Red Hot Original Seasoning)		¼ cup 2 Tbsp
Ranch Seasoning		¼ cup 2 Tbsp
Honey, pasteurized		¾ cup

**Directions:**

1. Season and Cook Potatoes: Preheat oven to 400 °F. Place each 5 lb bag of French fries in a 4” steamtable pan or large bowl. Toss with 2 Tbsp Buffalo Seasoning and 2 Tbsp Ranch Seasoning. Place in a single layer on a full sheet pan lined with parchment paper. Drizzle with ¼ cup honey. Bake for 11-16 minutes or according to manufacturer’s directions.
2. Serve ½ cup (4 oz spoodle) potatoes.

Note: To make spicier, increase Buffalo Seasoning by 1 Tbsp per 5 lb bag, as needed. Recipe above provides a mild-medium heat.

**Nutrients Per One Serving (K-12):**

Calories	120	kcal	Total Fat	3.5	g	Total Dietary Fiber	1	g	Vitamin C	0	mg
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Saturated Fat	0.5	g	Trans Fat	0	g	Protein	1	g	Iron	0	mg
Sodium	307	mg	Cholesterol	0	mg	Vitamin A	0	IU			
Sugars	2	g	Carbohydrate	21	g	Calcium	7	mg			

### Components Per One Serving (K-12):

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Meat/Meat ALT	Grain	Vegetable(s)	Fruit	Milk
0 oz. eq.	0 oz. eq.	1/2 cups(s)	0 cup(s)	0 cup(s)

#### Vegetable Subgroups:

Dark Green		Red/Orange		Legumes		Starchy		Other
0	cup(s)	0	cup(s)	0	cup(s)	1/2	cup(s)	0