



## Fryer Baked Potatoes

TEMPERATURE: 350°F

TIME: 40-60 MINUTES

EQUIPMENT: One large Keating Fryer (Gas or Electric) 68-100 lbs.  
and 1-2 LOR Keep Krisp for holding

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### INGREDIENTS:

Idaho Baking Potatoes  
70 count (Large)  
80 count (Medium)  
90 count (Small)

Heavy Duty Vegetable Oil

### METHOD:

Wash potatoes then pat dry with a towel  
(prevents spattering).

Do not pierce the potatoes.

Introduce potatoes to hot oil individually  
by hand (do not use baskets).

The potatoes will float when they are  
done. Use tongs or a scoop to remove  
the potatoes.

Cook times will vary with potato size.

Potatoes will stay hot under heat lamps  
for 1 hour or more.

**NOTE:** Fryer size will determine how  
many potatoes can be cooked per load  
(14" fryer will hold about 30 each #80  
count potatoes).