

ROOT FRIES AND RAZZ SAUCE

Indulge in the crispy perfection of our root fries paired with the irresistible zest of razz sauce. This dynamic duo takes traditional fries to a whole new level.



PORTION SIZE: ½ cup (approx. 6) vegetable sticks with a 2-ounce portion of Razz sauce

CREDITING: ½ cup vegetable



INGREDIENTS	50 SERVINGS	DIRECTIONS
<i>Root Fries</i>		
Beets, raw, matchstick cut	2 pounds, 4 ounces	1. Preheat oven to 425 °F. 2. Wash and peel vegetables, keeping them separate, throughout the whole recipe, as beets will bleed. 3. Chop vegetables into ½" x 4" French fry sticks. *If prepping ahead, store vegetables in water in the refrigerator. 4. Pat vegetables dry with single use paper towel.
Carrot, stick 3"	4 pounds, 4 ounces	
Parsnip, ½" dice	3 pounds, 2 ounces	
Cornstarch	¼ cup	5. In small bowl, mix cornstarch with garlic, paprika, onion and crushed red pepper flakes. 6. Evenly coat and toss vegetables with cornstarch mixture.
Garlic, granulated	2 teaspoons	
Paprika	2 teaspoons	
Onion, granulated	1 teaspoon	
Pepper, red crushed	¼ teaspoon	7. Place vegetables on a greased, parchment lined sheet pan in one layer. *may need more than 1 sheet pan. 8. Using pan spray, spray vegetables evenly. 9. Roast for 10 minutes. Flip vegetables and rotate pan. 10. Roast 10 more minutes or until vegetables begin to brown and are crisp.
Oil, pan spray (Allergen free)	1 ounce	
Salt, kosher	2 teaspoons	
Parsley, chopped	½ cup	11. Sprinkle with salt. 12. Garnish with chopped parsley. 13. Serve immediately.

<i>Raspberry Maple Mustard Sauce</i>		
Washington red raspberry seedless puree	2 pounds, 12 ounces	1. Place all ingredients in large bowl. 2. Using a whisk or immersion blender, mix until thoroughly combined. 3. Hold at 41 °F or below until time of service.
Mayonnaise, light	3 cups	
Mustard, Dijon	3 cups	
Maple syrup	8 ¼ cups	
Salt, kosher	1 tablespoon	
Pepper, black	2 teaspoons	
Garlic, granulated	2 teaspoons	
Onion, granulated	1 teaspoon	
Pepper, red flakes	¼ teaspoon	

NUTRIENT INFORMATION:			1 serving = ½ cup vegetable + 2 oz sauce		
NUTRIENTS	AMOUNT	UNIT	NUTRIENTS	AMOUNT	UNIT
Calories	127		Total Carbohydrate	19.54	(g)
Total Fat	5.28	(g)	Dietary Fiber	2.64	(g)
Saturated Fat	0.70	(g)	Total Sugars	11.99	(g)
Cholesterol	4.75	(mg)	Vitamin D	n/a	(IU)
Sodium	441.53	(mg)	Calcium	39.98	(mg)
Protein	1.66	(g)	Iron	1.05	(mg)

NOTES

Recipe HACCP Process: #2 Same Day Service

YIELD/VOLUME

SOURCE

redrazz.org