

FRIED OYSTERS (BREADED,FROZEN)

Yield 100

Portion 6 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
219 cal	10 g	8 g	16 g	73 mg	378 mg	56 mg

Ingredient

OYSTERS,BREADED,IQF

Weight

25 lbs

Measure

Issue

Method

- 1 Fry oysters for 3 to 5 minutes or until lightly browned in 375 F. deep fat. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 2 Drain well in basket or on absorbent paper. CCP: Hold for service at 140 F. or higher.