



BREADING AND FRYING BUSTER'S POTATO WEDGES

Cooking time is 8 minutes at 350 degrees.

- 1.** Prepare potato wedge batter by mixing 1½ part water to one part Buster's breading. Blend thoroughly with a wire whip.
- 2.** Be sure to keep enough Buster's breading to ensure complete coverage of the potato wedges during the breading process.
- 3.** Keep wedges submerged in water until ready to fry.
- 4.** Submerge potato wedges into batter blend.
- 5.** Next, place potato wedges into Buster's breading.
- 6.** Tumble potato wedges in Buster's breading, making sure each piece is completely coated.
- 7.** Place potato wedges into fryer, preheated to 350 degrees.
- 8.** Immediately set timer for 8 minutes. Gently stir the potato wedges, making sure each piece is separated, so they do not stick together. Do not stir again.
- 9.** When the 8 minute timer goes off, lift the potato wedges from the fryer.
- 10.** Place under lights to ensure high quality Buster's potato wedges.