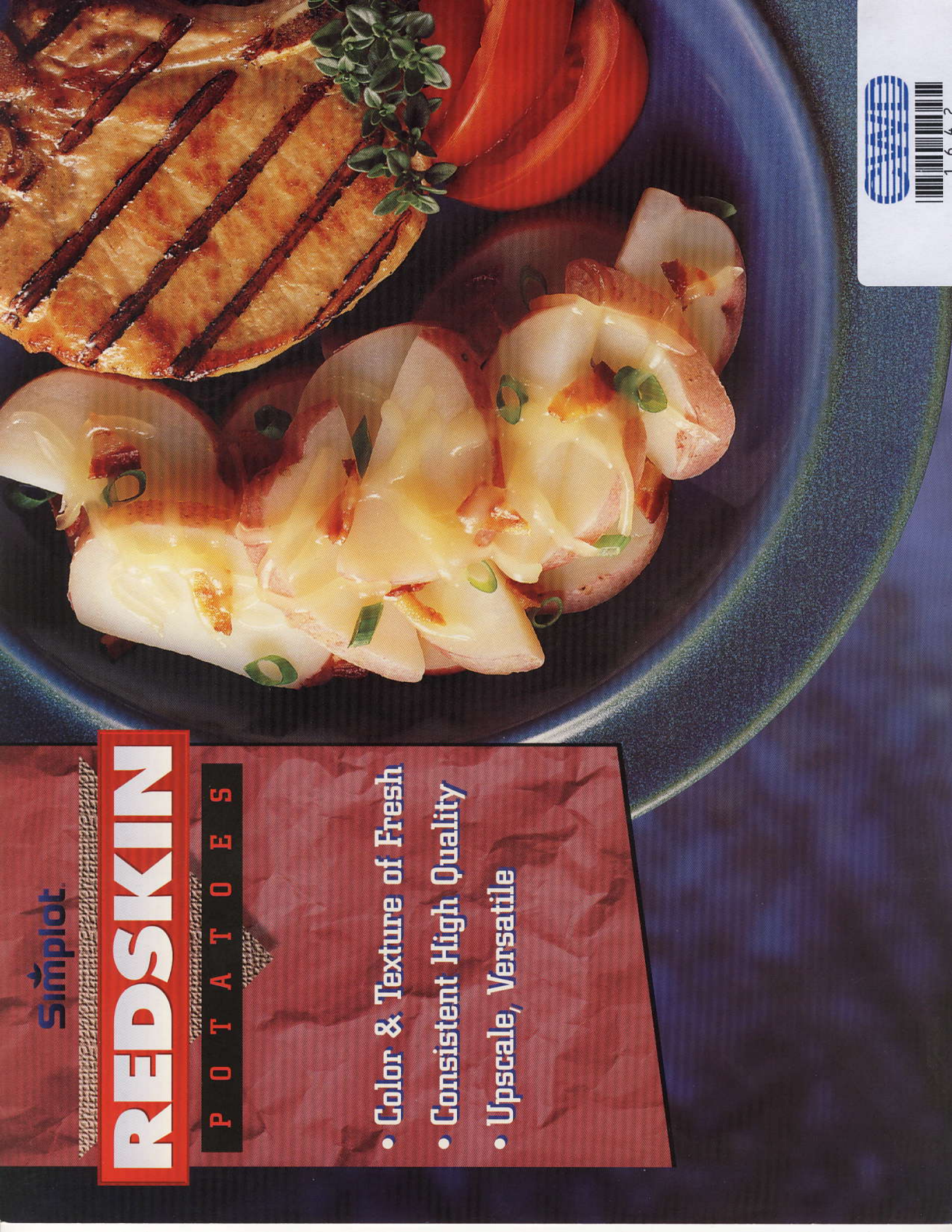


Simplot

REDSKIN

P O T A T O E S

- Color & Texture of Fresh
- Consistent High Quality
- Upscale, Versatile



Simplot Redskins are a colorful, healthy and sweet addition to any menu.



Redskins are an IQF product so you can quickly prepare just what you need from the frozen state with no waste – no cleaning, sorting or cutting fresh. This product has the versatility to be used in a variety of recipes within any menu daypart.

With the same texture and color of fresh-cooked new potatoes, Redskins will hold exceptionally well, making them ideal for salads and other cold dishes.

Redskin Half Slices - Have the appetizing appeal of reddish pink skin and white flesh. Slices offer excellent plate coverage.

Redskin Tri-Cuts - This unique triangle-shape cut, with its delightfully sweet flavor, offers menu versatility.

SERVING SUGGESTIONS

Versatile Recipe Usage: Redskins are an excellent base for soups, stews or casseroles. Try New England Clam Chowder, Red Potato Chicken & Sausage casserole or vegetarian entrees.

Great Salads: Create fabulous hot salads such as Dijon mustard or german potato salads. For excellent cold potato salads, mix with sour cream & dill or onion & chives.

Cheesy Redskins: Sprinkle with parmesan or melt cheddar or monterey jack for a change of pace from baked potato or rice.

Upscale Sidedish: Bake with butter & rosemary, or other fresh herbs.

Signature Hash Browns: Grill with green pepper & onions for full flavor hash browns.

Simplot.

REDSKIN

P O T A T O E S

PREPARATION INSTRUCTIONS

	1 lb.	5 lbs.
Stove Top Boiling Water	2-3 min 2 quarts	2-3 min 10 quarts
Half Slices Steamer (Pressureless)	5-6 min	6-9 min
Tri-Cuts Steamer (Pressureless)	4-5 min	5-6 min
Pan Fried	3 min each side	3 min each side
Microwave (700-1200 watt)	10-15 min	

Bring water to a boil, place frozen Redskins in water, return water to a boil, reduce heat, cover and simmer. Drain well.

Place frozen Redskins in a single layer in a half size or full size steamer pan.

Place frozen Redskins in a single layer in a half size or full size steam table pan.

Lightly oil a frying pan or griddle (grill). Distribute a single layer of potatoes over the cooking surface. Cook potatoes on each side until lightly browned.

HALF SLICES

Nutrition Facts	
Serving Size 3 ounces (85g)	
Amount Per Serving	
Calories 80	Calories from Fat 0
	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Cholesterol 0 mg	0%
Sodium 30 mg	1%
Total Carbohydrate 15 g	5%
Dietary Fiber 1 g	4%
Sugars 0 g	
Protein 1 g	
Vitamin A 0%	Vitamin C 4%
Calcium 0%	Iron 0%

TRI-CUT

Nutrition Facts	
Serving Size 3 ounces (85g)	
Amount Per Serving	
Calories 80	Calories from Fat 0
	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Cholesterol 0 mg	0%
Sodium 30 mg	1%
Total Carbohydrate 15 g	5%
Dietary Fiber 1 g	4%
Sugars 0 g	
Protein 1 g	
Vitamin A 0%	Vitamin C 4%
Calcium 0%	Iron 0%

CASE / PACK SPECIFICATIONS

Product	Code	SKU	Pack/ Size (lb)	Weight (lb)		Tie x High
				Net	Gross	
Redskin Half Slices	94DJ401A	7117919407	4/5	20	21.5	10x9
Tri-Cuts	94EJ401A	7117919409	4/5	20	21.5	Redskin 10x9

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