

LOVE YOUR JACKETS


GOURMET

THE LOADED SPUD

KSRS - Jacket Loaded Sp



25g x sour cream,
served on top

Once the jacket is topped
with the cheese and maple
bacon  for 40 secs

4 x maple bacon, cut into 4

100g x grated cheese
(2 x 3oz spoodles)

20g x garlic butter,
drizzled over

1 x jacket potato

Once heated, cut down the
middle all the way through,
keeping the skin attached
and open out.

THE MEXICAN SPUD

KSRS - Jacket Mexican




1 x red chilli slice

1 x sprig coriander

50g x guacamole

2 x tortilla chips, crushed

1/2 x chilli bean non-carne

Once the jacket is topped
with the cheese  for 30 secs

50g x grated cheese
(1 x 3oz spoodle)

1 x jacket potato

Once heated, cut down the
middle all the way through,
keeping the skin attached
and open out.

THE SMOKY SPUD

KSRS - Jacket SmokyB



5 x red chilli slices

20g x chipotle mayo,
drizzled over

92g x BBQ beef brisket

Once the jacket is topped
with the cheese  for 30 secs

50g x grated cheese
(1 x 3oz spoodle)

1 x jacket potato

Once heated, cut down the
middle all the way through,
keeping the skin attached
and open out.

JACKET POTATO WITH FILLING



1 x jacket potato

Once heated, cut down the middle all the way
through, keeping the skin attached and open out.

FILLINGS

200g x baked beans (2 x 3oz spoodles)

OR

100g x grated cheese (2 x 3oz spoodles)

OR

1/2 x chilli bean non-carne

OR

100g x coleslaw

OR

150g x tuna mayo mix

OR

100g x roasted veg mix


OR (Trial pubs only)

150g x Mediterranean vegetables


1 filling serve in jacket potato

2 fillings serve cheese first

COOKING

 2 mins 30 secs

OR  3 mins

OR  35 mins, fry basket

HOT HOLDING

1 hr, stainless steel gastronorm

