

Quick Baked Potatoes

Vegetable

Vegetables

I-17

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Fresh white or russet potatoes, 80 count	15 lb 10 oz	25 each	31 lb 4 oz	50 each	1. Wash potatoes and cut in half lengthwise, skin on.
Granulated garlic		½ tsp		1 tsp	2. Mix granulated garlic, celery salt, pepper, paprika, and salt. Place in spice shaker.
Celery salt		½ tsp		1 tsp	
Ground black or white pepper		1 tsp		2 tsp	
Paprika		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Salt		1 tsp		2 tsp	
Vegetable oil		½ cup		1 cup	3. Spread 2 Tbsp (1 oz) of oil in each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 4 pans. For 100 servings, use 8 pans.
					4. Place 13 potato halves in each pan, cut-side down, to lightly coat potato surface with oil. Turn cut-side up.
					5. Sprinkle spice mixture over potatoes.
					6. Turn potatoes cut-side down for browning.
					7. Bake: Conventional oven: 450° F for 25-30 minutes Convection oven: 425° F for 20-25 minutes Bake until the surface is golden-brown. CCP: Heat to 140° F or higher.
					8. CCP: Hold for hot service at 135° F or higher. Portion ½ potato.

SERVING:	YIELD:	VOLUME:
½ potato, with skin provides ½ cup of vegetable.	50 Servings: 50 half-potatoes	50 Servings: 4 steamtable pans

100 Servings: 100 half-potatoes

100 Servings: 8 steamtable pans

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Nutrients Per Serving					
Calories	128	Saturated Fat	0.35 g	Iron	1.31 mg
Protein	2.94 g	Cholesterol	0 mg	Calcium	18 mg
Carbohydrate	24.72 g	Vitamin A	113 IU	Sodium	58 mg
Total Fat	2.35 g	Vitamin C	11.3 mg	Dietary Fiber	2.6 g