

Potatoes Au Gratin (Using Dehydrated Sliced Potatoes)

Meat/Meat Alternate-Vegetable

Vegetables

I-14

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Dehydrated sliced potatoes	2 lb 1 oz	1 gal 1 qt	4 lb 2 oz	2 gal 2 qt	1. Place 1 lb ½ oz (2 qt 2 cups) potatoes into each steamtable pan (12" x 20" x 2 ½") which has been lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
*Fresh onions, chopped OR Dehydrated onions	1 lb 3 oz OR 3 ¾ oz	2 ¾ cups 1Tbsp OR 1 ½ cups 2 Tbsp	2 lb 6 oz OR 7 ½ oz	1 qt 1 ⅝ cups OR 3 ¼ cups	2. Sprinkle onions evenly over potatoes. For fresh onions, use 8 oz (1 ½ cups) per pan. For dehydrated onions, use 1 ½ oz (¾ cup) per pan.
Water		1 gal 2 ½ qt		3 gal 1 qt	3. Heat water to rolling boil. Remove from heat.
Enriched all-purpose flour	5 oz	1 cup 3 Tbsp	10 oz	2 ¼ cups 2 Tbsp	4. Combine flour, dry milk, salt, and pepper. Add slowly to boiling water while whipping until smooth.
Instant nonfat dry milk	1 lb	1 qt 2 ¾ cups	2 lb	3 qt 1 ½ cups	
Salt		1 ½ tsp		1 Tbsp	
Ground black or white pepper		1 tsp		2 tsp	
Cheese blend of American and skim milk cheeses, shredded	1 lb 10 oz	1 qt 2 ½ cups	3 lb 4 oz	3 qt 1 cup	5. Add cheese to sauce and whip until well blended.
					6. Pour 1 gal cheese sauce over each pan. Stir to combine.
Margarine or butter, melted (optional)	4 oz	½ cup	8 oz	1 cup	7. Optional topping: Combine margarine or butter (optional) and bread crumbs (optional). Mix to coat crumbs well. Sprinkle 8 oz (approximately 1 ⅔ cups) bread crumbs evenly over each pan.
Enriched dry bread crumbs (optional)	12 oz	3 ¼ cups	1 lb 8 oz	1 qt 2 ½ cups	
					8. Bake until product is evenly golden brown on top: Conventional oven: 350° F for 45-60 minutes Convection oven: 300° F for 35-45 minutes CCP: Heat to 140° F or higher.
					9. CCP: Hold for hot service at 135° F or higher. Portion with No. 8 scoop (½ cup).

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Comments:

*See Marketing Guide.

Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings
Mature onions	1 lb 6 oz	2 lb 12 oz

SERVING:

½ cup (No. 8 scoop) provides ½ oz equivalent meat/meat alternate and ½ cup of vegetable.

YIELD:

50 Servings: 2 steamtable pans

100 Servings: 4 steamtable pans

VOLUME:

50 Servings: about 1 gallon 2 ¼ quarts

100 Servings: about 3 gallons 2 cups

Edited 2004

Nutrients Per Serving

Calories	144	Saturated Fat	1.66 g	Iron	1.51 mg
Protein	8.74 g	Cholesterol	10 mg	Calcium	228 mg
Carbohydrate	22.48 g	Vitamin A	138 IU	Sodium	595 mg
Total Fat	2.40 g	Vitamin C	6.2 mg	Dietary Fiber	0.5 g