

Scalloped Potatoes (Using Dehydrated Sliced Potatoes)

Vegetable

Vegetables

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Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Dehydrated sliced potatoes	2 lb 4 oz	1 gal 1 ½ qt	4 lb 8 oz	2 gal 3 qt	1. Rehydrate potatoes according to package instructions or cover potatoes with boiling water. Let stand for 5 minutes. Drain well.
					2. Place 2 lb 10 oz (3 qt) 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. Set aside for step 6.
Margarine or butter	6 oz	¾ cup	12 oz	1 ½ cups	3. Melt margarine or butter. Add onions and cook over medium heat for 5-10 minutes.
*Fresh onions, chopped OR Dehydrated onions	14 oz OR 2 ½ oz	2 ½ cups OR 1 ¼ cups	1 lb 12 oz OR 5 oz	1 qt ¾ cup OR 2 ½ cups	
Enriched all-purpose flour	6 ¾ oz	1 ½ cups 1 Tbsp	13 ½ oz	3 cups 2 Tbsp	4. Blend in flour and cook over medium heat, stirring constantly until golden brown, 6-8 minutes.
Instant nonfat dry milk, reconstituted		1 gal 2 qt		3 gal	5. Slowly stir in milk, salt, pepper, and parsley (optional). Blend well and cook over medium heat. Stirring frequently, until slightly thickened, 10-15 minutes.
Salt		2 Tbsp		¼ cup	
Ground black or white pepper		1 ½ tsp		1 Tbsp	
Dried parsley (optional)		½ cup		1 cup	
					6. Pour 3 qt liquid mixture over potatoes in 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 ¾ cups) 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. Product should be evenly golden brown on top: Bake: Conventional oven: 350° F for 45-60 minutes Convection oven: 300° F for 35-45 minutes CCP: Heat to 140° F or higher.

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9. Continue to bake at 190° F for 30 minutes.

CCP: Hold for hot service at 135° F or higher.

Portion with No. 8 scoop (½ cup).

Comments:

*See Marketing Guide.

Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servinas
Mature onions	1 lb	2 lb

SERVING:

½ cup (No. 8 scoop) provides ½ cup of vegetable.

YIELD:

50 Servings: 2 steamtable pans

VOLUME:

50 Servings: about 1 gallon 2 ¼ quarts

100 Servings: 4 steamtable pans

100 Servings: about 3 gallons 2 cups

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Nutrients Per Serving

Calories	150	Saturated Fat	0.68 g	Iron	1.68 mg
Protein	6.36 g	Cholesterol	2 mg	Calcium	161 mg
Carbohydrate	24.69 g	Vitamin A	126 IU	Sodium	661 mg
Total Fat	3.10 g	Vitamin C	6.7 mg	Dietary Fiber	0.5 g