

# Scalloped Potatoes (Using Fresh Potatoes)

Vegetable

Vegetables

I-16A

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Fresh potatoes, as purchased	8 lb 2 oz	1 gal 2 qt	16 lb 4 oz	3 gal	1. Peel and thinly slice fresh potatoes.
					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 gal	5. Slowly stir in milk, salt, pepper, and parsley flakes (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 2 ¼ qt liquid mixture over potatoes in each pan. Stir to combine.
Optional topping Margarine or butter, melted Enriched dry bread crumbs	4 oz  12 oz	½ cup  3 ¼ cups	8 oz  1 lb 8 oz	1 cup  1 qt 2 ½ cups	7. Optional topping: Combine margarine or butter and bread crumbs. Mix to coat crumbs well. Sprinkle 8 oz (approximately 1 ¾ cups) crumbs evenly over each pan.
					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.
					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).

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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	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

Edited 2004

## Nutrients Per Serving

<b>Calories</b>	117	<b>Saturated Fat</b>	0.62 g	<b>Iron</b>	0.42 mg
<b>Protein</b>	4.33 g	<b>Cholesterol</b>	2 mg	<b>Calcium</b>	109 mg
<b>Carbohydrate</b>	18.74 g	<b>Vitamin A</b>	124 IU	<b>Sodium</b>	358 mg
<b>Total Fat</b>	2.91 g	<b>Vitamin C</b>	5.0 mg	<b>Dietary Fiber</b>	1.2 g