

# 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	<ol style="list-style-type: none"> <li>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.</li> <li>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.</li> <li>3. Heat water to rolling boil. Remove from heat.</li> <li>4. Combine flour, dry milk, salt, and pepper. Add slowly to boiling water while whipping until smooth.</li> <li>5. Add cheese to sauce and whip until well blended.</li> <li>6. Pour 1 gal cheese sauce over each pan. Stir to combine.</li> <li>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.</li> <li>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.</li> <li>9. CCP: Hold for hot service at 135° F or higher.</li> </ol> <p>Portion with No. 8 scoop (½ cup).</p>
*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	
Water		1 gal 2 ½ qt		3 gal 1 qt	
Enriched all-purpose flour	5 oz	1 cup 3 Tbsp	10 oz	2 ¼ cups 2 Tbsp	
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	
Margarine or butter, melted (optional)	4 oz	½ cup	8 oz	1 cup	
Enriched dry bread crumbs (optional)	12 oz	3 ¼ cups	1 lb 8 oz	1 qt 2 ½ cups	

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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

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