

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 1/2") 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	3/4 cup	12 oz	1 1/2 cups	
*Fresh onions, chopped OR Dehydrated onions	14 oz OR 2 1/2 oz	2 1/2 cups OR 1 1/4 cups	1 lb 12 oz OR 5 oz	1 qt 3/8 cup OR 2 1/2 cups	3. Melt margarine or butter. Add onions and cook over medium heat for 5-10 minutes.
Enriched all-purpose flour	6 3/4 oz	1 1/2 cups 1 Tbsp	13 1/2 oz	3 cups 2 Tbsp	
Instant nonfat dry milk, reconstituted		1 gal		2 gal	4. Blend in flour and cook over medium heat, stirring constantly until golden brown, 6-8 minutes.
Salt		2 Tbsp		1/4 cup	
Ground black or white pepper		1 1/2 tsp		1 Tbsp	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.
Dried parsley (optional)		1/2 cup		1 cup	
					6. Pour 2 1/4 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	1/2 cup 3 1/4 cups	8 oz 1 lb 8 oz	1 cup 1 qt 2 1/2 cups	
					7. Optional topping: Combine margarine or butter and bread crumbs. Mix to coat crumbs well. Sprinkle 8 oz (approximately 1 2/3 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 (1/2 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

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