

PARSLEY BUTTERED POTATOES (CANNED)

Yield 100

Portion 4 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
95 cal	12 g	2 g	5 g	13 mg	302 mg	48 mg

Ingredient

POTATOES, CANNED, WHOLE
 RESERVED LIQUID
 BUTTER,MELTED
 PARSLEY,DEHYDRATED,FLAKED

Weight

34 lbs
 1-3/8 lbs
 1-1/3 lbs
 3/8 oz

Measure

2 gal 1-5/8 qts
 2-5/8 cup
 2-5/8 cup
 1/2 cup

Issue

Method

- 1 Drain potatoes; reserve 2-2/3 cups liquid for use in Step 3.
- 2 Place 1-1/3 gal potatoes in each pan.
- 3 Combine margarine or butter and reserved liquid; pour 1-1/3 cup over potatoes in each pan.
- 4 Sprinkle 2 tbsp parsley over potatoes in each pan.
- 5 Using a convection oven, bake at 350 F. 25-30 minutes or until browned on high fan, open vent. CCP: Temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.