

GRILLED POTATO PATTIES

Yield 100

Portion 2 Patties

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
124 cal	23 g	3 g	2 g	18 mg	203 mg	26 mg

Ingredient

POTATOES,FRESH,PEELED,CUBED
 WATER
 SALT
 MARGARINE,SOFTENED
 PEPPER,WHITE,GROUND
 MILK,NONFAT,DRY
 WATER,WARM
 EGGS,WHOLE,FROZEN
 BREADCRUMBS,DRY,GROUND,FINE

Weight

22 lbs
 12-1/2 lbs
 1-1/4 oz
 8 oz
 1/8 oz
 2-3/8 oz
 2-1/8 lbs
 14-1/4 oz
 1-1/8 lbs

Measure

4 gal
 1 gal 2 qts
 2 tbsp
 1 cup
 1/4 tsp
 1 cup
 1 qts
 1-5/8 cup
 1 qts 1/2 cup

Issue

27-1/8 lbs

Method

- 1 Cover potatoes with salted water; bring to a boil; reduce heat; simmer 25 minutes or until tender. Drain well.
- 2 Beat potatoes in mixer bowl at high speed until broken into smaller pieces, about 1 minute.
- 3 Add butter or margarine and pepper. Beat at high speed 1 minute.
- 4 Reconstitute milk, heat to a simmer; blend into potatoes, blend in beaten eggs at low speed. Beat at high speed 1 minute.
- 5 Shape into 2 ounce patties. Dredge patties in bread crumbs. Shake off excess. Grill on lightly greased 350 F. griddle 3 minutes per side or until golden brown. CCP: Hold at 140 F. or higher for service.