

OVEN BROWNED POTATOES

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
126 cal	22 g	2 g	4 g	0 mg	234 mg	10 mg

Ingredient

POTATOES,FRESH,CHOPPED
MARGARINE,MELTED
SALT
PEPPER,BLACK,GROUND
PAPRIKA,GROUND

Weight

23-7/8 lbs
1 lbs
1-2/3 oz
1/8 oz
1/4 oz

Measure

4 gal 1-1/3 qts
2 cup
2-2/3 tbsp
1/3 tsp
1 tbsp

Issue

29-1/2 lbs

Method

- 1 Place 8 pounds or 5-3/4 quarts potatoes in each steam table pan.
- 2 Drizzle 2/3 cup butter or margarine over potatoes in each pan; stir gently to coat potatoes well.
- 3 Mix salt, pepper and paprika together. Sprinkle 1-1/2 tablespoon mixture over potatoes in each pan.
- 4 Using a convection oven, bake in 350 F. for 25 to 30 minutes on high fan, open vent or until browned and done. Turn potatoes once during cooking. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.