

RISSOLE POTATOES

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
217 cal	32 g	3 g	9 g	0 mg	8 mg	13 mg

Ingredient

POTATOES,FRESH,PEELED,SLICED

Weight

35 lbs

Measure

6 gal 1-1/2 qts

Issue

Method

- 1 Cook potatoes in steamer 5 to 7 minutes at 15 PSI or 12 to 15 minutes at 5 PSI. Drain.
- 2 Fry in deep fat until golden brown in 360 F. deep fat.
- 3 Drain well in basket or on absorbent paper.
- 4 CCP: Hold for service at 140 F. or higher.