

**HASHED BROWN POTATOES (DEHYDRATED, SHREDDED)**

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
58 cal	5 g	0 g	4 g	0 mg	354 mg	5 mg

**Ingredient**

POTATO,WHITE,DEHYDRATED,SHREDDED  
 WATER  
 SALT  
 SHORTENING,VEGETABLE,MELTED  
 SALT  
 PEPPER,BLACK,GROUND

**Weight**

5-5/8 lbs  
 31-1/3 lbs  
 2-1/2 oz  
 14-1/2 oz  
 5/8 oz  
 1/8 oz

**Measure**

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

**Issue**

**Method**

- 1 Use dehydrated hash brown potatoes. Add hot water and salt. Stir. Let stand 20 minutes; drain.
- 2 Spread 1/3 layer of potatoes on greased 375 F. griddle. Sprinkle with mixture of salt and pepper. Cook 2 to 3 minutes on each side.  
 CCP: Hold at 140 F. or higher for service.