

**POTATOES, SWEET (CANNED)**

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
161 cal	38 g	2 g	0 g	0 mg	80 mg	27 mg

**Ingredient**

SWEET POTATOES,CANNED,W/SYRUP

**Weight**

40 lbs

**Measure**

4 gal 3-7/8 qts

**Issue**

**Method**

- 1 Pour off half the liquid.
- 2 Place sweet potatoes in steam-jacketed kettle or stock pot.
- 3 Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place sweet potatoes in serving pans. Garnish if desired. CCP: Hold for service at 140 F. or higher.