

HOT POTATO SALAD (DEHYDRATED SLICED POTATOES)

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
104 cal	14 g	2 g	5 g	6 mg	364 mg	9 mg

Ingredient

POTATO,WHITE,DEHYDRATED,SLICED
 WATER,BOILING
 SALT
 ONIONS,DEHYDRATED,CHOPPED
 WATER,WARM
 PICKLE RELISH,SWEET
 PEPPER,BLACK,GROUND
 BACON,RAW
 VINEGAR,DISTILLED
 WATER
 SUGAR,GRANULATED
 BACON FAT,RENDERED

Weight

6-1/4 lbs
 41-3/4 lbs
 2-1/3 oz
 3/4 oz
 14-5/8 oz
 1-1/8 lbs
 1/2 oz
 3 lbs
 2-1/8 lbs
 3-1/8 lbs
 1-1/4 lbs
 10-7/8 oz

Measure

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

Issue

Method

- 1 Add potatoes to boiling salted water. Cover. Bring quickly to a boil. Reduce heat; simmer 20 to 25 minutes or until potatoes are tender. Drain. Set aside for use in Step 3.
- 2 Rehydrate onions; drain well.
- 3 Combine onions, relish and pepper; mix well; add to potatoes. Set aside for use in Step 6.
- 4 Cook bacon until crisp. Remove bacon from fat; set bacon fat aside for use in Step 5. Set bacon aside for use in Step 7.
- 5 Combine vinegar, water, and sugar. Add gradually to bacon fat. Cook until sugar is dissolved stirring constantly.
- 6 Pour hot dressing over potato mixture; combine carefully.
- 7 Add bacon; reserve enough to sprinkle on top as a garnish. Serve hot. CCP: Hold for service at 140 F. or higher.