

OVEN-GLO POTATOES (CANNED)

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
87 cal	12 g	2 g	4 g	0 mg	516 mg	49 mg

Ingredient

POTATOES, CANNED, WHOLE
TOMATO PASTE,CANNED
MARGARINE
SALT
PEPPER,BLACK,GROUND
WATER
GARLIC POWDER

Weight

34 lbs
1 lbs
1 lbs
1-2/3 oz
1/8 oz
4-1/8 lbs
1/4 oz

Measure

2 gal 1-5/8 qts
1-3/4 cup
2 cup
2-2/3 tbsp
1/3 tsp
2 qts
3/8 tsp

Issue**Method**

- 1 Drain potatoes. Place 1-1/3 gal potatoes in each pan.
- 2 Combine tomato paste, margarine or butter, salt, garlic powder and pepper. Add hot water; blend thoroughly.
- 3 Pour 1 qt mixture over potatoes in each pan.
- 4 Using a convection oven, bake at 400 F. 15 minutes or until browned on high fan, closed vent. CCP: Temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.