

POTATOES AU GRATIN (DEHYDRATED, SLICES)

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
152 cal	12 g	4 g	10 g	28 mg	517 mg	107 mg

Ingredient

POTATO,WHITE,DEHYDRATED,SLICED
 WATER
 SALT
 BUTTER,MELTED
 FLOUR,WHEAT,GENERAL PURPOSE
 MILK,NONFAT,DRY
 WATER,WARM
 SALT
 PEPPER,BLACK,GROUND
 CHEESE,CHEDDAR,GRATED
 MUSTARD,DRY
 BREADCRUMBS
 BUTTER,MELTED

Weight

5-1/2 lbs
 37-5/8 lbs
 1-7/8 oz
 1-1/2 lbs
 13-1/4 oz
 12-1/4 oz
 13-5/8 lbs
 1-1/4 oz
 1/8 oz
 1-1/2 lbs
 1/2 oz
 1 lbs
 8 oz

Measure

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

Issue

Method

- 1 Bring water to a boil; add salt; pour over potatoes. Cover; bring to a boil; simmer until tender.
- 2 Drain well; place about 6 pounds 8 ounces or 4-1/2 quarts cooked, drained potatoes in each steam table pan. Set aside for use in Step 6.
- 3 Melt butter. Blend butter and flour together using wire whip; stir until smooth.
- 4 Reconstitute milk; bring to just below boiling. DO NOT BOIL. Add milk to flour mixture stirring constantly. Add salt and pepper. Simmer 10 to 15 minutes or until thickened. Stir as necessary.
- 5 Add cheese and mustard to sauce. Stir until cheese is melted.
- 6 Pour 2-3/4 quarts sauce over potatoes in each pan.
- 7 Mix crumbs and butter or margarine. Sprinkle 1-1/3 cups crumbs over potatoes in each pan.
- 8 Using a convection oven, bake in 325 F. for 30 minutes or until browned on low fan, open vent. CCP: Hold for service at 140 F. or higher.