

GOLDEN POTATO BALLS (INSTANT)

Yield 100

Portion 3 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
123 cal	9 g	2 g	9 g	0 mg	226 mg	25 mg

Ingredient

Weight

Measure

Issue

ONIONS,DEHYDRATED,CHOPPED	3 oz	1-1/2 cup	
WATER,WARM	2-1/8 lbs	1 qts	
POTATO,WHITE,INSTANT,GRANULES	1 lbs	2 qts 2 cup	
MILK,NONFAT,DRY	5-3/8 oz	2-1/4 cup	
FLOUR,WHEAT,GENERAL PURPOSE	13-1/4 oz	3 cup	
SALT	1-7/8 oz	3 tbsp	
NUTMEG,GROUND	<1/16th oz	1/8 tsp	
THYME,GROUND	<1/16th oz	<1/16th tsp	
WATER,BOILING	13 lbs	1 gal 2-1/4 qts	
POTATO,WHITE,INSTANT,GRANULES	3-3/8 oz	2 cup	

Method

- 1 Rehydrate onions in water for 15 minutes. Drain; set aside for use in Step 5.
- 2 Combine potatoes, milk, flour, salt, nutmeg, and thyme; mix well.
- 3 Pour water into mixer bowl.
- 4 At low speed, rapidly add dry ingredients. Mix 1 minute or until well blended.
- 5 Add onions. Mix until well blended.
- 6 Shape mixture into balls, about 1 ounce each. Roll into potato granules.
- 7 Fry 3 minutes or until golden brown in 375 F. deep fat fryer.
- 8 Drain well in basket or on absorbent paper. CCP: Hold at 140 F. or higher for service.