

SCALLOPED SWEET POTATOES AND APPLES

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
166 cal	35 g	1 g	3 g	0 mg	168 mg	31 mg

**Ingredient**

SWEET POTATOES,CANNED,W/SYRUP  
 APPLES,CANNED,SLICED,DRAINED  
 CINNAMON,GROUND  
 SUGAR,BROWN,PACKED  
 SHORTENING,VEGETABLE,MELTED  
 SALT  
 WATER

**Weight**

24-1/8 lbs  
 6 lbs  
 2 oz  
 1-1/2 lbs  
 9 oz  
 1 oz  
 2-1/8 lbs

**Measure**

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

**Issue**

**Method**

- 1 Arrange 3 quarts drained sweet potatoes and 3 cups apples in alternate layers in each pan.
- 2 Combine brown sugar, cinnamon, shortening or salad oil, salt and water in steam-jacketed kettle or stock pot. Cook at low heat, stirring constantly until sugar is dissolved. Pour an equal quantity over potatoes in each pan.
- 3 Using a convection oven, bake at 300 F. for 30 minutes on low fan, open vent, or until apples and potatoes are thoroughly heated. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.