

HASHED BROWN POTATOES (DEHYDRATED, DICED)

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
75 cal	7 g	1 g	5 g	0 mg	288 mg	8 mg

Ingredient

POTATO,WHITE,DEHYDRATED,DICED
 WATER,BOILING
 SALT
 SHORTENING,VEGETABLE,MELTED
 SALT
 PEPPER,BLACK,GROUND

Weight

7-1/2 lbs
 50-1/8 lbs
 1-7/8 oz
 1-1/8 lbs
 5/8 oz
 1/8 oz

Measure

6 gal
 3 tbsp
 2-1/2 cup
 1 tbsp
 1/3 tsp

Issue

Method

- 1 Add dehydrated diced potatoes to boiling salted water. Cover. Bring quickly to a boil. Reduce heat and simmer for 15 minutes.
- 2 Spread 1/3 layer of potatoes on greased 375 F. griddle. Sprinkle with mixture of salt and pepper. Cook 10 minutes or until golden brown. Turn potatoes; continue to cook 10 minutes or until golden brown. Proceed with remaining layers. CCP: Hold at 140 F. or higher for service.