

SCALLOPED POTATOES (DEHYDRATED, DICED)

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
88 cal	9 g	2 g	5 g	12 mg	285 mg	64 mg

Ingredient

POTATO,WHITE,DEHYDRATED,DICED
 WATER,BOILING
 SALT
 COOKING SPRAY,NONSTICK
 BUTTER,MELTED
 FLOUR,WHEAT,GENERAL PURPOSE
 MILK,NONFAT,DRY
 WATER,WARM
 PEPPER,WHITE,GROUND
 PAPRIKA,GROUND

Weight

5 lbs
 33-1/2 lbs
 1-7/8 oz
 2 oz
 1-1/8 lbs
 9-7/8 oz
 1 lbs
 17-3/4 lbs
 1/8 oz
 1/4 oz

Measure

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

Issue

Method

- 1 Add potatoes to boiling salted water. Cover. Bring quickly to a boil; reduce heat; simmer 15 to 25 minutes or until tender. Drain well.
- 2 Lightly spray each steam table pan with non-stick cooking spray. Place about 7 pounds or 4-3/4 quarts cooked, drained potatoes into each sprayed pan. Set aside for use in Step 5.
- 3 Blend butter or margarine and flour together; stir until smooth using a wire whip.
- 4 Reconstitute milk. Heat to just below boiling. DO NOT BOIL. Add milk to roux stirring constantly. Add pepper. Simmer 10 to 15 minutes or until thickened. Stir as necessary.
- 5 Pour 3 quarts sauce over mixture in each pan.
- 6 Sprinkle 1 teaspoon paprika over mixture in each pan.
- 7 Using a convection oven, bake at 325 F. for 30 minutes on open vent, low fan or until lightly brown. CCP: Hold at 140 F. or higher for service.