

POTATOES AU GRATIN USING PREPARED SAUCE

Yield 100

Portion 5-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
204 cal	33 g	4 g	6 g	8 mg	751 mg	70 mg

Ingredient

WATER,BOILING

SALT

POTATOES,FRESH,PEELED,SLICED

SAUCE, CHEESE, PREPARED

Weight

18-3/4 lbs

1-1/4 oz

25-1/2 lbs

17-1/2 lbs

Measure

2 gal 1 qts

2 tbsp

4 gal 2-1/2 qts

2 gal

Issue

Method

- 1 In a steam kettle or sauce pot, bring water to a boil. Add salt. Add potatoes and cook 8 minutes or until potatoes are tender.
- 2 Drain well. Divide potatoes evenly between steam table pans. Pour 3 quarts cheese sauce over potatoes in each pan. Mix well.
- 3 Bake uncovered in preheated convection oven at 325 F. with fan on, for 30 minutes or until browned.
- 4 CCP: Hold for service at 140 F. or higher.