

**SCALLOPED POTATOES (DEHYDRATED, SLICED)**

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
89 cal	10 g	2 g	5 g	12 mg	285 mg	65 mg

**Ingredient**

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

**Weight**

5-1/2 lbs  
 37-5/8 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 2 qts  
 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 6 pounds 8 ounces or 4-1/2 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 30 minutes or until lightly browned in 325 F. oven on open vent, low fan. CCP: Hold at 140 F. or higher for service.