

**GRILLED POTATO CAKES**

Yield 100

Portion 1 Cake

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
79 cal	10 g	2 g	3 g	31 mg	193 mg	29 mg

**Ingredient**

POTATO,WHITE,INSTANT,GRANULES  
MILK,NONFAT,DRY  
WATER,BOILING  
BUTTER  
SALT  
PEPPER,WHITE,GROUND  
FLOUR,WHEAT,GENERAL PURPOSE  
EGGS,WHOLE,FROZEN

**Weight**

1-3/8 lbs  
6 oz  
16-3/4 lbs  
12 oz  
1-1/4 oz  
1/8 oz  
1-1/8 lbs  
1-1/4 lbs

**Measure**

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

**Issue****Method**

- 1 Blend potatoes and milk together.
- 2 Blend water, butter or margarine, salt and pepper in mixer bowl.
- 3 At low speed, using wire whip, rapidly add potato and milk mixture to liquid; mix 1/2 minute. Stop mixer; scrape down sides and bottom of bowl.
- 4 Whip at high speed about 1 minute or until light and fluffy. At low speed, blend slightly beaten whole eggs into potatoes 1 minute. Whip at medium speed 1/2 minute. DO NOT OVERWHIP. Chill mixture.
- 5 Shape into 4 ounce cakes.
- 6 Dredge cakes in sifted general purpose flour.
- 7 Grill on well-greased 375 F. griddle about 3-1/2 to 4 minutes per side or until golden brown. CCP: Hold at 140 F. or higher for service.