

ONION ROLLS (ROLL MIX)

Yield 100

Portion 2 Rolls

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
262 cal	49 g	7 g	4 g	0 mg	376 mg	58 mg

Ingredient

ONIONS,DEHYDRATED,CHOPPED
 WATER
 ROLL,MIX
 YEAST,ACTIVE,DRY

Weight

1-5/8 lbs
 4-1/8 lbs
 13-1/2 lbs
 5-1/8 oz

Measure

3 qts 1 cup
 2 qts
 3/4 cup

Issue

Method

- 1 Soak and drain dehydrated onions. Add onions to Roll Mix and active dry yeast.
- 2 Prepare mix according to instructions on container.
- 3 PUNCH: Let rest 20 minutes.
- 4 MAKE-UP: Shape each piece into a smooth ball; let rest 10 to 20 minutes.
- 5 PROOF: Until rolls are double in bulk.
- 6 BAKE: At 425 F. 12 to 15 minutes or until done.