

SCALLOPED HAM AND POTATOES (CANNED HAM)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
335 cal	12 g	23 g	21 g	86 mg	1363 mg	153 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
HAM,CANNED,CHUNKS	20 lbs		
POTATO,WHITE,DEHYDRATED,DICED	3-1/2 lbs		
WATER	23 lbs	2 gal 3 qts	
MILK,NONFAT,DRY	1-1/3 lbs	2 qts 5/8 cup	
WATER,WARM	5-1/4 lbs	2 qts 2 cup	
RESERVED STOCK	2-5/8 lbs	1 qts 1 cup	
BUTTER,MELTED	3 lbs	1 qts 2 cup	
FLOUR,WHEAT,GENERAL PURPOSE	1-2/3 lbs	1 qts 2 cup	
ONIONS,FRESH,CHOPPED	1 lbs	2-7/8 cup	1-1/8 lbs
CHEESE,CHEDDAR,SHREDED	2 lbs	2 qts	

**Method**

- 1 Drain ham chunks. Reserve 1-1/4 quart of liquid for use in Step 3. Cut ham into bite-sized pieces; use in Step 6.
- 2 Add potatoes to water. Cover. Bring quickly to a boil; simmer 15 minutes. Drain; set aside for use in Step 6.
- 3 Reconstitute milk. Add reserved stock; heat to just below boiling. DO NOT BOIL.
- 4 Blend butter or margarine and flour together until smooth. Add to hot milk, stirring constantly.
- 5 Add onions; simmer sauce 5 minutes or until thickened.
- 6 Combine ham, potatoes, and sauce. Place 6-1/4 quarts ham-potato mixture in each pan.
- 7 Bake 25 minutes at 350 F. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 8 Sprinkle 2 cups cheese evenly over mixture in each steam table pan.
- 9 Bake an additional 10 minutes or until cheese is lightly browned. CCP: Hold for service at 140 F. or higher.