

CREAM OF POTATO SOUP (DEHYDRATED SLICED POTATOES)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
63 cal	10 g	4 g	1 g	2 mg	1162 mg	96 mg

Ingredient

CHICKEN BROTH
 POTATO,WHITE,DEHYDRATED,SLICED
 ONIONS,FRESH,CHOPPED
 PEPPER,BLACK,GROUND
 WATER,WARM
 MILK,NONFAT,DRY
 PARSLEY,DEHYDRATED,FLAKED

Weight

5 lbs
 3-1/8 lbs
 1/8 oz
 16-3/4 lbs
 1-1/3 lbs
 3/8 oz

Measure

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

Issue

3-1/2 lbs

Method

- 1 Prepare broth according to package directions. Combine broth, potatoes, onions, and pepper in a steam jacketed kettle or stock pot. Bring to a boil. Reduce heat, cover; simmer 1 hour, stirring occasionally. Break up or mash potatoes as necessary.
- 2 Reconstitute milk; stir milk and parsley into soup. Simmer for 5 minutes.
- 3 CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.