

GERMAN POTATO GRIDDLE CAKES (DEHY)

Yield 100

Portion 2 Cakes

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
114 cal	12 g	3 g	6 g	46 mg	244 mg	49 mg

Ingredient

ONIONS,FRESH,CHOPPED
 WATER,BOILING
 POTATO,WHITE,DEHYDRATED,SLICED
 MILK,NONFAT,DRY
 WATER,WARM
 EGGS,WHOLE,FROZEN
 FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 PEPPER,BLACK,GROUND
 NUTMEG,GROUND
 THYME,GROUND
 SHORTENING,VEGETABLE,MELTED
 SOUR CREAM

Weight

11-1/4 oz
 29-1/4 lbs
 4 lbs
 6 oz
 6-1/4 lbs
 2 lbs
 1-3/4 lbs
 1-7/8 oz
 1/8 oz
 <1/16th oz
 <1/16th oz
 7-1/4 oz
 3 lbs

Measure

2 cup
 3 gal 2 qts
 2-1/2 cup
 3 qts
 3-3/4 cup
 1 qts 2-1/2 cup
 3 tbsp
 1/3 tsp
 1/8 tsp
 <1/16th tsp
 1 cup
 1 qts 2 cup

Issue

12-1/2 oz

Method

- 1 Add potatoes and onions to boiling water. Bring to a boil; simmer 15 minutes or until soft but not mushy. DO NOT OVERCOOK. Drain immediately or mixture will be too moist.
- 2 Beat potato and onion mixture in mixer bowl at medium speed 2 minutes.
- 3 Reconstitute milk; add eggs. Add to potato mixture; blend at low speed 1 minute.
- 4 Add flour, salt, pepper, nutmeg, thyme and melted shortening or salad oil to mixture; blend at low speed 2 minutes.
- 5 Drop 1/4 cup, or one No.16 scoop batter onto lightly greased 375 F. griddle. Cook until well browned, about 2-1/2 to 3 minutes on each side.
- 6 Serve with 1 tablespoon sour cream. CCP: Hold for service at 140 F. or higher.