

PARSLEY BUTTERED POTATOES

Yield 100

Portion 4 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
170 cal	32 g	3 g	4 g	10 mg	609 mg	19 mg

Ingredient

POTATOES,FRESH,PEELED,CUBED
 WATER
 SALT
 BUTTER,MELTED
 RESERVED LIQUID
 PARSLEY,FRESH,BUNCH,CHOPPED

Weight

35 lbs
 33-1/2 lbs
 5-1/8 oz
 1 lbs
 1 lbs
 4-1/4 oz

Measure

6 gal 1-1/2 qts
 4 gal
 1/2 cup
 2 cup
 2 cup
 2 cup

Issue

43-1/4 lbs

 4-1/2 oz

Method

- 1 Cover potatoes with salted water; bring to a boil; reduce heat. Cover; simmer 20 to 25 minutes or until tender.
- 2 Drain; reserve 2 cups of liquid for use in Step 4.
- 3 Place an equal quantity of potatoes in steam table pans.
- 4 Combine butter or margarine and reserved liquid; pour 1 cup over potatoes in each pan. CCP: Heat to 145 F. or higher for 15 seconds.
- 5 Sprinkle 1/2 cup parsley over potatoes in each pan. CCP: Hold at 140 F. or higher for service.