

O'BRIEN POTATOES

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
175 cal	29 g	3 g	6 g	0 mg	194 mg	13 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
PEPPERS, GREEN, FRESH, CHOPPED	3 lbs	2 qts 1 cup	3-5/8 lbs
PIMIENTO, CANNED, DRAINED, CHOPPED	12-2/3 oz	1-7/8 cup	
SHORTENING, VEGETABLE, MELTED	3-5/8 oz	1/2 cup	
POTATOES, FRESH, PEELED, CUBED	31 lbs	5 gal 2-1/2 qts	38-1/4 lbs
SALT	1-2/3 oz	2-2/3 tbsp	
PEPPER, BLACK, GROUND	1/8 oz	1/8 tsp	

Method

- 1 Saute peppers in shortening or salad oil 5 minutes or until tender. Add pimientos; saute until heated through.
- 2 Fry potatoes in 365 F. deep fat in 25-portion batches 7 minutes or until lightly browned and tender.
- 3 Drain well in basket or on absorbent paper.
- 4 Combine 2-1/3 cups of sauteed vegetables with each pan of potatoes.
- 5 Combine salt and pepper. Sprinkle 2 teaspoons salt-pepper mixture over each batch of potatoes. Stir lightly but thoroughly.
- 6 Using a convection oven, bake at 350 F. for 8 to 10 minutes until thoroughly heated on high fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.