

FRANCONIA POTATOES

Yield 100

Portion 1/2 Cup

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|-----|-------------|--------|---------|
| 126 cal  | 22 g          | 2 g     | 4 g | 10 mg       | 231 mg | 12 mg   |

**Ingredient**

POTATOES,FRESH,CHOPPED  
 WATER  
 BUTTER  
 SALT  
 PEPPER,BLACK,GROUND  
 PAPRIKA,GROUND

**Weight**

24 lbs  
 16-3/4 lbs  
 1 lbs  
 1-2/3 oz  
 1/8 oz  
 1/4 oz

**Measure**

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

**Issue**

29-5/8 lbs

**Method**

- 1 Partially cook potatoes in steam-jacketed kettle or stock pot 10 minutes. Drain. Place about 7 pounds 15 ounces partially cooked potatoes in each pan.
- 2 Drizzle 2/3 cup butter or margarine over potatoes in each steam table pan; stir gently to coat potatoes well.
- 3 Mix salt, pepper, and paprika together. Sprinkle 1-1/2 tablespoons mixture over potatoes in each pan.
- 4 Using a convection oven, bake at 400 F. for 15 minutes on high fan, closed vent until browned and done, turning once. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.