

O'BRIEN POTATOES (DEHYDRATED, SLICED)

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
78 cal	8 g	1 g	5 g	0 mg	289 mg	8 mg

Ingredient

POTATO,WHITE,DEHYDRATED,SLICED
 PEPPERS,SWEET,DICED,DEHYDRATED
 WATER,BOILING
 SALT
 PIMIENTO,CANNED,DRAINED,CHOPPED
 SHORTENING,VEGETABLE,MELTED
 SALT
 PEPPER,BLACK,GROUND

Weight

8 lbs
 1/3 oz
 50-1/8 lbs
 1-7/8 oz
 1-1/4 lbs
 1-1/8 lbs
 5/8 oz
 1/8 oz

Measure

1-1/2 cup
 6 gal
 3 tbsp
 3 cup
 2-1/2 cup
 1 tbsp
 1/3 tsp

Issue**Method**

- 1 Add potatoes to boiling salted water. Cover. Bring quickly to a boil; reduce heat; simmer 15 to 20 minutes or until tender. Drain well. Rehydrate green peppers. Add peppers and pimientos to cooked potatoes.
- 2 Spread potatoes on greased 375 F. griddle. Sprinkle with mixture of salt and pepper. Cook 10 minutes or until golden brown. Turn potatoes; continue to cook 10 minutes or until golden brown. Proceed with remaining potatoes. CCP: Hold at 140 F. or higher for service.