

CANDIED SWEET POTATOES

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
179 cal	34 g	1 g	4 g	10 mg	253 mg	29 mg

Ingredient

SWEET POTATOES,CANNED,W/SYRUP
 COOKING SPRAY,NONSTICK
 BUTTER,MELTED
 SUGAR,BROWN,PACKED
 SALT
 ORANGE,FRESH,SLICED

Weight

24-1/8 lbs
 2 oz
 1 lbs
 2-1/2 lbs
 1-1/2 oz
 9-1/4 oz

Measure

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

Issue

Method

- 1 Drain potatoes. Lightly spray each steam table pan with non-stick cooking spray. Place potatoes in single layer in each sprayed steam table pan.
- 2 Pour 1/2 cup butter or margarine over potatoes in each pan.
- 3 Combine brown sugar and salt. Sprinkle 2 cups mixture over potatoes in each pan.
- 4 Using a convection oven, bake at 325 F. 20 minutes on low fan, closed vent or until thoroughly heated. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.
- 5 Garnish with orange slices before serving.