

**POTATOES, WHITE (CANNED)**

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
76 cal	17 g	2 g	0 g	0 mg	376 mg	68 mg

**Ingredient**

POTATOES,CANNED,DICED,WHITE,INCL LIQUIDS

**Weight**

38-1/4 lbs

**Measure**

3 gal 2-1/2 qts

**Issue****Method**

- 1 Pour off half the liquid.
- 2 Place potatoes in steam-jacketed kettle or stock pot.
- 3 Heat to a simmer. Simmer about 10 minutes, stirring gently. DO NOT BOIL. CCP: Heat to 145 F. or higher for 15 seconds.
- 4 Place potatoes in serving pans. Garnish if desired. CCP: Hold for service at 140 F. or higher.