GUIDELINES FOR POTATO BAR

The potato bar is a popular way to serve baked potatoes along with various toppings. Prepare cold toppings. Keep refrigerated until ready to serve. Prepare baked potatoes and hot toppings. Keep hot. Assemble cold items on potato bar along with hot items. Replenish potato bar as needed.

ITEM	APPROXIMATE PORTION SIZE	100 PORTIONS	
		A.P. WEIGHT AND/ OR RECIPE	E. P.
Potatoes, white, baked	1 Potato ($6^1/_2$ Ounces)	55 lb. Use 1 recipe Baked Potatoes (Recipe No. Q-44)	. . . . .
TOPPINGS Butter or margarine . .	1 pat.	1 lb 2 oz (100 pats)	. . . . .
Broccoli, partially cooked	2 tbsp.	20 lb. Use 1 recipe Broccoli (Recipe No. Q-G-3). Chop partially cooked broccoli in 1-inch pieces	. . . . .
Tomatoes, fresh, finely chopped	2 tbsp.	6 lb 8 oz.	6 lb 6 oz ($3^1/_4$ qt)

REVISION (OVER)

ITEM	APPROXIMATE PORTION SIZE	100 PORTIONS	
		A.P. WEIGHT AND/ OR RECIPE	E. P.
Cheese, Cheddar or American, Swiss, Mozzarella or Monterey Jack, shredded	2 tbsp.	3 lb 2 oz.	$3^1/_4$ qt. . . .
Cheese, cottage.	$^1/_4$ cup (1-No. 16 scoop)	12 lb 8 oz.	$6^1/_4$ qt. . . .
Chili.	$^1/_2$ cup (1-size 2 ladle)	Use $^1/_2$ recipe Chili Con Carne with Beans (Recipe No. L-59)	$3^1/_8$ gal. . .
Chives, dehydrated. .	$^1/_2$ tsp.	$^1/_3$ oz ($2^3/_4$-$^1/_8$ oz co)	1 cup. . . .
Onions, dry, chopped	2 tsp.	3 lb 5 oz.	3 lb ($2^1/_4$ qt)
Sour cream.	1 tbsp.	3 lb 3 oz ($6^1/_4$ cups)	. . . . .
Yogurt, plain.	1 tbsp.	3 lb 7 oz ($6^1/_4$ cups)	. . . . .

NOTE: Ensure there are sufficient serving utensils for baked potatoes and each topping.