

Scalloped Potatoes (Dry Slices)

Vegetable

Vegetables

I-14

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Dehydrated sliced potatoes	9 oz	1 qt 1 1/2 cups	1 lb 2 oz	2 qt 3 cups	<p>1. Rehydrate potatoes according to package instructions or cover potatoes with hot tap water. Let stand for 5 minutes. Drain well.</p> <p>2. For 25 servings, place 1 lb 5 oz (1 1/2 qt) potatoes into a lightly greased half-steamtable pan (12" x 10" x 2 1/2"). For 50 servings, use one steam table pan. Set aside for step 6.</p>
Butter or margarine		3 Tbsp	3 oz	1/4 cup 2 Tbsp	
*Onions, chopped OR	3 1/2 oz	1/2 cup 1 Tbsp	7 oz	1 cup 2 Tbsp	<p>3. In a pot, melt butter or margarine. Add onions and cook over medium heat for 5 to 10 minutes.</p>
Dehydrated onions		2 Tbsp		1/4 cup	
All-purpose flour		1/4 cup 2 Tbsp	3 oz	3/4 cups	<p>4. Blend in flour. Cook over medium heat for 6 to 8 minutes, stirring constantly until golden brown.</p> <p>5. Slowly stir in milk, salt, pepper, and parsley flakes (optional). Blend well. Cook over medium heat, stirring frequently until slightly thickened, 10 to 15 minutes.</p>
Reconstituted instant, nonfat dry milk		1 1/2 qt		3 qt	
Salt		1 1/2 tsp		1 Tbsp	<p>6. Pour 1 1/2 qt liquid mixture over potatoes in each half-steamtable pan. Stir to combine.</p>
Black or white pepper		3/8 tsp		3/4 tsp	
Dried parsley flakes (optional)		2 Tbsp		1/4 cup	<p>7. Optional topping: Combine butter or margarine and bread crumbs. Mix to coat crumbs well. Sprinkle crumbs evenly over each pan, for 25 servings, approximately 4 oz (3/4 cup) per half-steamtable pan; for 50 servings, 8 oz (1 2/3 cups) per steamtable pan.</p>
Butter or margarine, melted (optional)		2 Tbsp	2 oz	1/4 cup	
Bread crumbs, dry (optional)	3 oz	3/4 cup 1 Tbsp	6 oz	1 1/2 cups 2 Tbsp	<p>8. CCP Heat to 140 degrees F or higher.</p> <p>Product should be evenly golden brown on top: Conventional Oven: 350 degrees, 45 to 60 minutes Convection Oven: 300 degrees, 35 to 45 minutes</p>
					<p>9. Hold for 30 minutes on a steamtable pan (180 degrees F to 190 degrees F) to allow sufficient time for mixture to set up properly.</p>
					<p>CCP Hold for hot service at 140 degrees F or higher.</p>

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10. Portion with No. 16 scoop (1/4 cup).

*See Marketing Guide

Marketing Guide

Food as Purchased	For 25 Svgs	For 50 Svgs
Mature onions	4 oz	8 oz

SERVING:

1/4 cup provides 1/4 cup of vegetable

YIELD:

25 Servings: 1 steamtable pan
50 Servings: 2 steamtable pans

VOLUME:

25 Servings:
50 Servings:

Nutrients Per Serving

Calories	78	Saturated Fat	.9 g	Iron	.2 mg
Protein	3 g	Cholesterol	4 mg	Calcium	80 mg
Carbohydrate	13 g	Vitamin A	13 RE/54 IU	Sodium	198 mg
Total Fat	1.5 g	Vitamin C	8 mg	Dietary Fiber	1 g