

Potato Pancakes

Meat Alternate-Vegetables

Vegetables

I-06

| Ingredients | 25 Servings | | 50 Servings | | Directions |
|--|-------------|-------------------|-------------|--------------|---|
| | Weight | Measure | Weight | Measure | |
| Fresh large eggs OR | | 7 each | | 14 each | 1. In a bowl, beat eggs and egg whites until foamy. |
| Frozen whole eggs, thawed | 14 oz | 1 3/4 cups | 1 lb 12 oz | 3 1/2 cups | |
| Fresh large egg whites OR | | 9 each | | 18 each | 2. Add onions, flour, baking powder, pepper, garlic powder, lemon juice, and salt to beaten eggs. Whisk to combine. |
| Frozen egg whites, thawed | 11 oz | 1 1/4 cups 2 Tbsp | 1 lb 6 oz | 2 3/4 cups | |
| *Onion, grated OR | 12 oz | 1 1/2 cups | 1 lb 8 oz | 3 cups | |
| Dehydrated onion flakes | | 1/4 cup 2 Tbsp | | 3/4 cup | |
| All-purpose flour | | 1/2 cup | 6 oz | 1 cup | |
| Baking powder | | 3/4 tsp | | 1 1/2 tsp | |
| Black pepper | | 3/4 tsp | | 1 1/2 tsp | |
| Garlic powder | | 3/4 tsp | | 1 1/2 tsp | |
| Lemon juice | | 1 Tbsp 1 tsp | | 2 Tbsp 2 tsp | |
| Salt | | 2 tsp | | 1 Tbsp 1 tsp | |
| Frozen, hash brown potatoes, thawed | 3 lb 4 oz | 2 qt 2 cups | 6 lb 8 oz | 1 gal 1 qt | 3. Add potatoes and stir gently until they are coated with the egg mixture. |
| | | | | | 4. Spread 3 qt (5 lb 13 oz) of the potato-egg mixture evenly onto each lightly greased half-sheet pan (18" x 13" x 1"). To Bake: Conventional Oven: 375 degrees F, 45 minutes Convection Oven: 350 degrees F, 35 minutes Bake until lightly browned and crispy. |
| | | | | | CCP Heat to 155 degrees F or higher for at least 15 seconds. |
| | | | | | 5. Cut each pan into 25 pieces (5 x 5). |
| | | | | | 6. CCP Hold for hot service at 140 degrees F or higher. |
| *See Marketing Guide | | | | | |

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Marketing Guide

Food as Purchased

For 25 Svgs

For 50 Svgs

Onions

14 oz

1 lb 12 oz

SERVING:

1 piece provides the equivalent of 1 oz of cooked lean meat and 1/4 cup of vegetable

YIELD:

25 Servings: 5 lb 2 oz

50 Servings: 10 lb 4 oz

VOLUME:

25 Servings:

50 Servings:

Special Tip:

These pancakes may be served with Maple Applesauce Topping (C-01).

Nutrients Per Serving

| | | | | | |
|---------------------|-------|----------------------|--------------|----------------------|--------|
| Calories | 177 | Saturated Fat | 3.2 g | Iron | 1.3 mg |
| Protein | 6 g | Cholesterol | 67 mg | Calcium | 29 mg |
| Carbohydrate | 21 g | Vitamin A | 30 RE/101 IU | Sodium | 262 mg |
| Total Fat | 8.4 g | Vitamin C | 5 mg | Dietary Fiber | 2 g |