

Scalloped Potatoes (Fresh Potatoes)

Vegetable

Vegetables

I-14A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
*Fresh potatoes, peeled and thinly sliced	2 lb	1 1/2 qt	4 lb 1 oz	3 qt	1. For 25 servings, place potatoes into a lightly greased half-steamtable pan (12" x 10" x 2 1/2"). For 50 servings, use one steamtable pan. Set aside for step 5.
Butter or margarine		3 Tbsp	3 oz	1/4 cup 2 Tbsp	2. In a pot, melt butter or margarine. Add onions and cook over medium heat for 5 to 10 minutes.
*Onions, chopped OR	3 1/2 oz	1/2 cup 1 Tbsp	7 oz	1 cup 2 Tbsp	
Dehydrated onions		2 Tbsp		1/4 cup	
All-purpose flour		1/4 cup 2 Tbsp	3 oz	3/4 cups	3. Blend in flour. Cook over medium heat for 6 to 8 minutes, stirring constantly until golden brown.
Reconstituted instant, nonfat dry milk		1 qt		1/2 gal	4. 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.
Salt		1 1/2 tsp		1 Tbsp	
Black or white pepper		3/8 tsp		3/4 tsp	
Dried parsley flakes (optional)		2 Tbsp		1/4 cup	
					5. Pour 1 qt 1/2 cup liquid mixture over potatoes in each half-steamtable pan. Stir to combine.
Butter or margarine, melted (optional)		2 Tbsp	2 oz	1/4 cup	6. 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.
Bread crumbs, dry (optional)	3 oz	3/4 cup 1 Tbsp	6 oz	1 1/2 cups 2 Tbsp	7. CCP Heat to 140 degrees F or higher. Product should be evenly golden brown on top: Conventional Oven: 350 degrees, 50 to 65 minutes Convection Oven: 300 degrees, 40 to 50 minutes
					8. 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. CCP Hold for hot service at 140 degrees F or higher.
					9. Portion with No. 16 scoop (1/4 cup).
*See Marketing Guide					

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Marketing Guide

Food as Purchased

For 25 Svgs

For 50 Svgs

Mature onions

4 oz

8 oz

Potatoes

2 lb 8 oz

5 lb

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: