

# Quick-Baked Potatoes

Vegetable

Vegetables

I-17

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Baking potatoes, 80-count	7 lb 12 oz	13	15 lb 8 oz	25	1. Wash potatoes. Cut in half lengthwise, leaving on skins. 2. Mix spices and place in spice shaker.  3. Spread 2 Tbsp (1 oz) of oil in each steamtable pan (12" x 20" x 2 1/2"). 4. Place 13 potato halves in each pan, cut-side down, to lightly coat potato surface with oil. Turn cut-side up. 5. Sprinkle spice mixture over potatoes. 6. Turn potatoes cut-side down for browning. 7. CCP Heat to 140 F or higher.  To Bake: Conventional Oven: 450 degrees F, 25 to 30 minutes Convection Oven: 425 degrees F, 20 to 25 minutes Bake until the surface is golden brown.  8. CCP Hold for hot service at 140 degrees F or higher.
Garlic salt		1/8 tsp		1/4 tsp	
Celery salt		1/8 tsp		1/4 tsp	
White pepper		1/8 tsp		1/4 tsp	
Black pepper		1/8 tsp		1/4 tsp	
Paprika		1 tsp		2 tsp	
Salt		1/4 tsp		1/2 tsp	
Vegetable oil		2 Tbsp		1/4 cup	

SERVING:	YIELD:	VOLUME:
1/2 potato (with skin) provides 5/8 cup of vegetable	<b>25 Servings:</b> 25 half-potatoes	<b>25 Servings:</b>
	<b>50 Servings:</b> 50 half-potatoes	<b>50 Servings:</b>

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## Nutrients Per Serving

<b>Calories</b>	143	<b>Saturated Fat</b>	.4 g	<b>Iron</b>	1.6 mg
<b>Protein</b>	3 g	<b>Cholesterol</b>	0 mg	<b>Calcium</b>	12 mg
<b>Carbohydrate</b>	29 g	<b>Vitamin A</b>	11 RE/112 IU	<b>Sodium</b>	88 mg
<b>Total Fat</b>	2.3 g	<b>Vitamin C</b>	15 mg	<b>Dietary Fiber</b>	3 g