

# Scalloped Potatoes (Dry Slices)

Meal Components: Vegetable

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    | <ol style="list-style-type: none"> <li>1. Rehydrate potatoes according to package instructions or cover potatoes with boiling water. Let stand for 5 minutes. Drain well.</li> <li>2. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray, place 1 lb 5 oz (1 qt 2 cups) potatoes. For 25 servings, use 1 pan. For 50 servings, use 2 pans.</li> <li>3. In a pot melt margarine or butter. Add onions and cook over medium heat for 5-10 minutes.</li> <li>4. Blend in flour and cook over medium heat,</li> </ol> |
| Margarine or butter        |             | 3 tBSP          | 3 OZ        | 1/4 cup 2 Tbsp |   |
| *Fresh onions, chopped     | 3 1/2 oz    | 1/2 cup 1 Tbsp  | 7 oz        | 1 1/4 cups     |   |
| OR                         |             | OR              | OR          | OR             |   |
| Dehydrated onions          |             | 1/4 1 Tbsp      | 1 1/4 oz    | 1/2 cup 2 Tbsp |   |
| Enriched all-purpose flour |             | 1/3 cup         | 3 oz        | 2/3 cup        |   |

|  |      |                |      |                   |   |
|--|------|----------------|------|-------------------|---|
| Instant nonfat dry milk, reconstituted |      | 1 1/2 qt       |      | 3 qt              | <b>5.</b> Slowly stir in milk, salt, pepper, and parsley (optional). Blend well. Cook over medium heat. Stirring frequently until slightly thickened, 10-15 minutes.  |
| Salt                                   |      | 1 1/2 tsp      |      | 1 Tbsp            |   |
| Ground black or white pepper           |      | 3/8 tsp        |      | 3/4 tsp           |   |
| Dried parsley (optional)               |      | 2 Tbsp         |      | 1/4 cup           | <b>6.</b> Pour 1 qt 2 cups liquid mixture over potatoes in each pan. Stir to combine.   |
| Margarine or butter, (optional)        |      | 2 Tbsp         | 2 oz | 1/4 cup           | <b>7.</b> Optional topping: Combine margarine or butter and bread crumbs. Mix to coat crumbs well. Sprinkle crumbs evenly over each pan, approximately 4 oz (3/4 cup) per pan.  |
| Enriched dry bread crumbs (optional)   | 3 oz | 3/4 cup 1 Tbsp | 6 oz | 1 1/2 cups 2 Tbsp | <b>8.</b> Product should be evenly golden brown on top: Conventional oven: 350° F for 45-60 minutes<br>Convection oven: 300° F for 35-45 minutes<br>CCP: Heat to 135° F or higher for at least 15 seconds.<br><b>9.</b> Continue to bake at 190° F for 30 minutes.<br>CCP: Hold for hot service at 135° F or higher.<br><b>10.</b> Portion with No. 16 scoop (1/4 cup). |

## Notes

\* See Marketing Guide

## Marketing Guide

| Food as Purchased for | 25 Servings | 25 Servings |
|-----------------------|-------------|-------------|
| Mature onions         | 4 oz        | 8 oz        |

| Serving   | Yield                      | Volume                                  |
|---|----------------------------|---|
| ¼ cup (No. 16 scoop)<br>provides ¼ cup of<br>vegetable. | <b>25 Servings:</b> 1 pan  | <b>25 Servings:</b> 1 quart<br>2 ¼ cups |
|   | <b>50 Servings:</b> 2 pans | <b>50 Servings:</b> 3 quarts<br>½ cup   |

## Nutrients Per Serving

|              |         |               |        |               |         |
|--------------|---------|---------------|--------|---------------|---------|
| Calories     | 61      | Saturated Fat | 0.3 g  | Iron          | 0.23 mg |
| Protein      | 1.57 g  | Cholesterol   | 0 mg   | Calcium       | 21 mg   |
| Carbohydrate | 10.68 g | Vitamin A     | 70 IU  | Sodium        | 175 mg  |
| Total Fat    | 1.44 g  | Vitamin C     | 8.8 mg | Dietary Fiber | 0.8 g   |