

# Scalloped Potatoes (Using Fresh Potatoes)

Meal Components: Vegetable

I-16A

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Fresh potatoes, as purchased	8 lb 2 oz	1 gal 2 qt	16 lb 4 oz	3 gal	<ol style="list-style-type: none"> <li>1. Peel and thinly slice fresh potatoes.</li> <li>2. Place 2 lb 10 oz (3 qt) potatoes into each steamtable pan (12" x 20" x 2 1/2") which has been lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans. Set aside for step 6.</li> <li>3. 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, stirring constantly until golden brown, 6-8 minutes.</li> <li>5. Slowly stir in milk, salt, pepper, and parsley flakes (optional). Blend well and cook over medium heat, stirring frequently, until slightly</li> </ol>
Margarine or butter	6 oz	3/4 cup	12 oz	1 1/2 cups	
*Fresh onions, chopped	14 oz	2 1/3 cups	1 lb 12 oz	1 qt 2/3 cup	
OR	OR	OR	OR	OR	
Dehydrated onions	2 1/2 oz	1 1/4 cups	5 oz	2 1/2 cups	
Enriched all-purpose flour	6 3/4 oz	1 1/2 cups 1 Tbsp	13 1/2 oz	3 cups 2 Tbsp	
Instant nonfat dry milk, reconstituted		1 gal		2 gal	

Salt		2 Tbsp		1/4 cup
Ground black or white pepper		1 1/2 tsp		1 Tbsp
Dried parsley (optional)		1/2 cup		1 cup

**6.** Pour 2 ¼ qt liquid mixture over potatoes in each pan. Stir to combine.

Optional topping

**7.** Optional topping: Combine margarine or butter and bread crumbs. Mix to coat crumbs well. Sprinkle 8 oz (approximately 1 ½ cups) crumbs evenly over each pan.

Margarine or butter, melted	4 oz	1/2 cup	8 oz	1 cup
Enriched dry bread crumbs	12 oz	3 1/4 cups	1 lb 8 oz	1 qt 2 1/2 cups

**8.** Product should be evenly golden brown on top: Bake: Conventional oven: 350° F for 45-60 minutes Convection oven: 300° F for 35-45 minutes CCP: Heat to 140° F or higher.

**9.** Continue to bake at 190° F for 30 minutes. CCP: Hold for hot service at 135° F or higher. Portion with No. 8 scoop (½ cup).

## Notes

Comments:

\*See Marketing Guide.

## Marketing Guide

Food as Purchased for	50 Servings	50 Servings
Mature onions	1 lb	2 lb

Serving	Yield	Volume
½ cup (No. 8 scoop) provides ½ cup of vegetable.	<b>50 Servings:</b> 2 steamtable pans	<b>50 Servings:</b> about 1 gallon 2 ¼ quarts
	<b>100 Servings:</b> 4 steamtable pans	<b>100 Servings:</b> about 3 gallons 2 cups

## Nutrients Per Serving

Calories	117	Saturated Fat	0.62 g	Iron	0.42 mg
Protein	4.33 g	Cholesterol	2 mg	Calcium	109 mg
Carbohydrate	18.74 g	Vitamin A	124 IU	Sodium	358 mg
Total Fat	2.91 g	Vitamin C	5 mg	Dietary Fiber	1.2 g