

Potatoes Au Gratin (Using Dehydrated Sliced Potatoes)

Meal Components: Starchy, Other, Meat / Meat Alternate

I-14

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Dehydrated sliced potatoe	2 lb 1 oz	1 gal 1 qt	4 lb 2 oz	2 gal 2 qt	<ol style="list-style-type: none"> Place 1 lb ½ oz (2 qt 2 cups) potatoes into each steamtable pan (12" x 20" x 2 ½") which has been lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans. Sprinkle onions evenly over potatoes. For fresh onions, use 8 oz (1 ? cups) per pan. For dehydrated onions, use 1 ½ oz (¾ cup) per pan.
*Fresh onions, chopped	1 lb 3 oz	2 ¾ cups 1 Tbsp	2 lb 6 oz	1 qt 1 5/8 cups	
OR	OR	OR	OR	OR	
Dehydrated onions	3 ¾ oz	1 ½ cups 2 Tbsp	7 ½ oz	3 ¼ cups	
Water		1 gal 2 ½ qt		3 gal 1 qt	<ol style="list-style-type: none"> Heat water to rolling boil. Remove from heat.
Enriched all-purpose flour	5 oz	1 cup 3 Tbsp	10 oz	2 ¼ cups 2 Tbsp	<ol style="list-style-type: none"> Combine flour, dry milk, salt, and pepper. Add slowly to boiling water while whipping until smooth.
Instant nonfat dry milk	1 lb	1 qt 2 ¾ cups	2 lb	3 qt 1 ½ cups	
Salt		1 ½ tsp		1 Tbsp	

Reduced fat cheese blend of American and skim milk cheeses, shredded	1 lb 10 oz	1 qt 2 1/2 cups	3 lb 4 oz	3 qt 1 cup	<p>5. Add cheese to sauce and whip until well blended.</p> <p>6. Pour 1 gal cheese sauce over each pan. Stir to combine.</p>
Trans fat-free margarine, melted (optional)	4 oz	1/2 cup	8 oz	1 cup	<p>7. Optional topping: Combine margarine (optional) and bread crumbs (optional). Mix to coat crumbs well. Sprinkle 8 oz (approximately 1 1/2 cups) bread crumbs evenly over each pan.</p>
Enriched dry bread crumbs (optional)	12 oz	3 1/4 cups	1 lb 8 oz	1 qt 2 1/2 cups	<p>8. Bake until product is evenly golden brown on top: Conventional oven: 350° F for 45-60 minutes Convection oven: 300° F for 35-45 minutes CCP: Heat to 140° F or higher.</p> <p>9. CCP: Hold for hot service at 135° F or higher. Portion with No. 8 scoop (1/2 cup).</p>

Notes

Comments:

*See Marketing Guide.

A new nutrient analysis will be coming. Updated July 2014.

Restandarization in progress.

Marketing Guide

Food as Purchased for	50 Servings	50 Servings
Mature onions	1 lb 6 oz	2 lb 12 oz

Serving	Yield	Volume
1/2 cup (No. 8 scoop) provides 1/2 oz equivalent meat alternate,	50 Servings: 2 steamtable pans	50 Servings: about 1 gallon 2 ¼ quarts
3/8 cup starchy vegetable and 1/8 cup other vegetable.	100 Servings: 4 steamtable pans	100 Servings: about 3 gallons 2 cups

Nutrients Per Serving

Calories	144	Saturated Fat	1.66 g	Iron	1.51 mg
Protein	8.74 g	Cholesterol	10 mg	Calcium	228 mg
Carbohydrate	22.48 g	Vitamin A	138 IU	Sodium	595 mg
Total Fat	2.4 g	Vitamin C	6.2 mg	Dietary Fiber	0.5 g