

**GLAZED SWEET POTATOES (SYRUP)**

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
226 cal	47 g	1 g	4 g	10 mg	280 mg	23 mg

**Ingredient**

SWEET POTATOES,CANNED,W/SYRUP  
 COOKING SPRAY,NONSTICK  
 CORNSTARCH  
 BUTTER,MELTED  
 SYRUP  
 SALT  
 ORANGE,FRESH,SLICED

**Weight**

24-1/8 lbs  
 2 oz  
 4-1/2 oz  
 1 lbs  
 6-3/4 lbs  
 1-1/2 oz  
 9-1/4 oz

**Measure**

3 gal  
 1/4 cup 1/3 tbsp  
 1 cup  
 2 cup  
 2 qts 1-3/4 cup  
 2-1/3 tbsp  
 2 each

**Issue****Method**

- 1 Drain potatoes and reserve liquid for use in Step 2. Combine reserved liquid with water to equal 2 quarts. Lightly spray each pan with non-stick cooking spray. Place potatoes in single layer in each sprayed pan.
- 2 Combine cornstarch with syrup from potatoes or with water. Add melted butter or margarine.
- 3 Add salt. Add syrup to cornstarch mixture. Bring to a boil; cook about 5 minutes. Pour 3-1/2 cups sauce over potatoes in each pan.
- 4 Using a convection oven, bake at 325 F. 20 minutes on low fan, closed vent or until thoroughly heated. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.
- 5 Garnish with orange slices before serving.