

CREAM OF POTATO SOUP (FRESH WHITE POTATOES)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
138 cal	28 g	5 g	1 g	2 mg	1034 mg	101 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
CHICKEN BROTH		3 gal 3 qts	
POTATOES,FRESH,PEELED,CUBED	24-3/4 lbs	4 gal 2 qts	30-5/8 lbs
ONIONS,FRESH,CHOPPED	3-1/8 lbs	2 qts 1 cup	3-1/2 lbs
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	
WATER,WARM	16-3/4 lbs	2 gal	
MILK,NONFAT,DRY	1-1/3 lbs	2 qts 3/4 cup	
PARSLEY,DEHYDRATED,FLAKED	3/8 oz	1/2 cup	

Method

- 1 Prepare broth according to package directions. Combine chicken broth, potatoes, onions, and pepper in a steam jacketed kettle or stock pot. Bring to a boil. Reduce heat; cover; simmer 1 hour or until potatoes are mushy, stirring occasionally.
- 2 Reconstitute milk; stir milk and parsley into soup. Simmer for 5 minutes.
- 3 CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.