

BAKED POTATOES

Yield 100

Portion 1 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
146 cal	34 g	3 g	0 g	0 mg	9 mg	14 mg

Ingredient

POTATOES,WHITE,FRESH

Weight

37-1/2 lbs

Measure

100 each

Issue**Method**

- 1 Scrub potatoes well; remove any blemishes. Place on sheet pans. Prick skin with fork to allow steam to escape.
- 2 Using a convection oven, bake at 400 F. for 35 minutes on high fan, closed vent or until done. Potatoes are done when 208 F. to 211 F. internal temperature is reached. When done, a fork will easily pierce a potato. CCP: Hold at 140 F. or higher for service.