

OVEN-GLO POTATOES

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
130 cal	23 g	2 g	4 g	10 mg	268 mg	14 mg

Ingredient

POTATOES,FRESH,PEELED,CUBED
 WATER
 BUTTER,MELTED
 SALT
 PEPPER,BLACK,GROUND
 TOMATO PASTE,CANNED
 WATER
 GARLIC POWDER

Weight

23-7/8 lbs
 16-3/4 lbs
 1 lbs
 1-2/3 oz
 1/8 oz
 1 lbs
 4-1/8 lbs
 1/4 oz

Measure

4 gal 1-1/3 qts
 2 gal
 2 cup
 2-2/3 tbsp
 1/3 tsp
 1-3/4 cup
 2 qts
 3/8 tsp

Issue

29-1/2 lbs

Method

- 1 Partially cook potatoes in steam-jacketed kettle or stock pot 10 minutes or partially cook potatoes in 15 pounds PSI steam cooker 5 to 7 minutes or 5 pounds PSI steam cooker, 12 to 15 minutes. Drain. Use steam table pans. Place about 7 pounds 15 ounce partially cooked potatoes in each pan.
- 2 Thoroughly combine butter or margarine, salt, pepper, tomato paste, hot water and garlic powder; blend thoroughly.
- 3 Pour 2 pounds 2 ounce mixture over potatoes in each steam table pan.
- 4 Using a convection oven, bake at 400 F. for 15 minutes on high fan, closed vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.