

SCALLOPED POTATOES

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
152 cal	28 g	4 g	3 g	1 mg	339 mg	64 mg

Ingredient

POTATOES,FRESH,PEELED,SLICED
 WATER,BOILING
 SALT
 COOKING SPRAY,NONSTICK
 MARGARINE,MELTED
 FLOUR,WHEAT,GENERAL PURPOSE
 MILK,NONFAT,DRY
 WATER,WARM
 SALT
 PEPPER,WHITE,GROUND

Weight

25-1/2 lbs
 18-3/4 lbs
 1-1/4 oz
 2 oz
 10 oz
 13-1/4 oz
 14-3/8 oz
 15-2/3 lbs
 1-1/4 oz
 1/8 oz

Measure

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

Issue**Method**

- 1 Cover potatoes with salted water; bring to a boil; cook 10 minutes or until tender.
- 2 Drain well. Lightly spray each steam table pan with non-stick cooking spray. Place about 8 pounds potatoes in each sprayed pan.
- 3 Blend butter or margarine and flour together using a wire whip. Stir until smooth.
- 4 Reconstitute milk; bring to just below boiling. DO NOT BOIL. Add milk to roux stirring constantly. Add salt and pepper. Simmer 10 to 15 minutes or until thickened. Stir as necessary.
- 5 Pour 2-3/4 quarts sauce over potatoes in each pan.
- 6 Using a convection oven, bake at 325 F. for 30 minutes on low fan, open vent or until browned. CCP: Hold at 140 F. or higher for service.