

POTATOES AU GRATIN

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
228 cal	30 g	6 g	10 g	28 mg	444 mg	103 mg

Ingredient

POTATOES,FRESH,PEELED,SLICED
 WATER,BOILING
 SALT
 BUTTER,MELTED
 FLOUR,WHEAT,GENERAL PURPOSE
 MILK,NONFAT,DRY
 WATER,WARM
 SALT
 PEPPER,WHITE,GROUND
 CHEESE,CHEDDAR,SHREDDED
 MUSTARD,DRY
 BREADCRUMBS,DRY,GROUND,FINE
 BUTTER,MELTED

Weight

25-1/2 lbs
 18-3/4 lbs
 1-1/4 oz
 1-1/2 lbs
 13-1/4 oz
 9-5/8 oz
 11 lbs
 1-1/4 oz
 1/8 oz
 1-1/2 lbs
 1/2 oz
 1 lbs
 8 oz

Measure

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

Issue**Method**

- 1 Cover potatoes with salted water; bring to a boil; cook 10 minutes or until tender.
- 2 Drain well. Place about 8 pounds or 1-1/2 gallon potatoes in each steam table pan. Set aside for use in Step 6.
- 3 Melt butter. Blend butter and flour together using wire whip; stir until smooth.
- 4 Reconstitute milk; bring to just below boiling. DO NOT BOIL. Add milk to flour mixture stirring constantly. Add salt and pepper. Simmer 10 to 15 minutes or until thickened. Stir as necessary.
- 5 Add cheese and mustard to sauce. Stir until cheese is melted.
- 6 Pour 2-1/3 quarts sauce evenly over potatoes in each pan.
- 7 Mix crumbs and butter or margarine. Sprinkle 1-1/3 cups crumbs over potatoes in each pan.
- 8 Using a convection oven, bake in 325 F. for 30 minutes on low fan, open vent or until browned. CCP: Hold for service at 140 F. or higher.