

**LYONNAISE POTATOES (DEHYDRATED)**

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
82 cal	8 g	1 g	5 g	0 mg	288 mg	12 mg

**Ingredient**

ONIONS,DEHYDRATED,CHOPPED  
 POTATO,WHITE,DEHYDRATED,SLICED  
 WATER,BOILING  
 SALT  
 SHORTENING,VEGETABLE,MELTED  
 SALT  
 PEPPER,BLACK,GROUND

**Weight**

5-1/4 oz  
 8 lbs  
 50-1/8 lbs  
 1-7/8 oz  
 1-1/8 lbs  
 5/8 oz  
 1/8 oz

**Measure**

2-5/8 cup  
  
 6 gal  
 3 tbsp  
 2-1/2 cup  
 1 tbsp  
 1/3 tsp

**Issue****Method**

- 1 Add potatoes to boiling salted water. Cover. Bring quickly to a boil; reduce heat; simmer 15 to 20 minutes or until tender. Drain well. Rehydrate onions. Add to cooked potatoes.
- 2 Spread potatoes on greased 375 F. griddle. Sprinkle with mixture of salt and pepper. Cook 10 minutes or until golden brown. Turn potatoes; continue to cook 10 minutes or until golden brown. Proceed with remaining potatoes. CCP: Hold at 140 F. or higher for service.