

Potato Patties

Meat Alternate-Vegetable

Vegetables

I-04

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Dehydrated potato flakes	12 oz		1 lb 8 oz		1. In a bowl, combine potato flakes and baking powder.
Baking powder		1 Tbsp		2 Tbsp	
Water, boiling		1 qt 1 ¼ cups		2 qt 2 ½ cups	2. In a mixing bowl, combine boiling water, parsley, and salt. Using the paddle attachment, mix on low speed for 10 seconds. Slowly add potato flakes. Mix until liquid is absorbed.
Dried parsley		¼ cup 2 Tbsp		¾ cup	
Salt		2 tsp		1 Tbsp 1 tsp	3. Slowly add eggs and cheese. Mix on medium speed for 1 minute until smooth.
Frozen whole eggs, thawed	6 oz	¾ cup	12 oz	1 ½ cups	
OR		OR		OR	
Fresh large eggs		4 each		7 each	
Reduced fat Monterey Jack cheese, shredded	11 oz	2 ¾ cups	1 lb 6 oz	1 qt 1 ½ cups	4. Using a No. 12 scoop (⅓ cup), portion patties. Place 12 or 13 patties onto half-sheet pans (13" x 18" x 1") which have been lightly coated with pan release spray. For 25 servings, use 2 pans. For 50 servings, use 4 pans. Flatten cakes slightly.
					5. Bake until golden brown and crisp: Conventional oven: 375° F for 20 minutes Convection oven: 350° F for 10-15 minutes
					CCP: Heat to 160° F or higher.
					6. CCP: Hold at 140° F or warmer.
					Portion is 1 patty.

SERVING:	YIELD:	VOLUME:
1 patty provides the equivalent of ½ oz of cooked lean meat and ⅔ cup of vegetable.	25 Servings: 3 lb 10 oz	25 Servings: 2 quarts ⅓ cup 25 patties

Potato Patties

Meat Alternate-Vegetable

Vegetables

I-04

50 Servings: 6 lb 20 oz

50 Servings: 1 gallon $\frac{2}{3}$ cup
50 patties

Tested 2004

Special Tip:
Spray patties with vegetable spray before baking to aid in browning process.

Nutrients Per Serving					
Calories	98	Saturated Fat	1.98 g	Iron	0.63 mg
Protein	5.55 g	Cholesterol	37 mg	Calcium	131 mg
Carbohydrate	11.49 g	Vitamin A	162 IU	Sodium	341 mg
Total Fat	3.44 g	Vitamin C	11.6 mg	Dietary Fiber	1.0 g