

Potato Pancakes

Meat Alternate-Vegetable

Vegetables

I-06

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
Frozen, hash brown potatoes OR *Fresh potatoes, peeled, grated	2 lb 12 oz OR 2 lb 12 oz	1 qt 2 cups OR 1 qt 2 cups	5 lb 8 oz OR 5 lb 8 oz	3 qt OR 3 qt	<p>1. In a bowl, cover potatoes with water and add salt.</p> <p>2. In a separate bowl, beat eggs until foamy.</p> <p>3. Add onions, pepper, granulated garlic, salt, and parsley (optional) to beaten eggs. Whisk to combine.</p> <p>4. Drain water from potatoes. Add potatoes to egg mixture and stir gently until they are coated.</p> <p>5. Add cracker meal and stir until combined.</p> <p>6. Spread 2 lb 14 ½ oz (1 ½ qt) of the potato-egg mixture evenly onto each half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray. For 24 servings, use 2 pans. For 48 servings, use 4 pans.</p> <p>Bake until lightly browned and crispy: Conventional oven: 375° F for 45 minutes Convection oven: 350° F for 35 minutes</p> <p>CCP: Heat to 160° F or higher.</p>
Salt		1 ½ tsp		1 Tbsp	
Frozen whole eggs, thawed OR Fresh large eggs	14 oz	1 ⅔ cups OR 8 each	1 lb 12 oz	3 ⅓ cups OR 16 each	
*Fresh onions, chopped OR Dehydrated onions	12 oz OR 2 ¼ oz	2 cups 2 Tbsp OR 1 cup 2 Tbsp	1 lb 8 oz OR 4 ½ oz	1 qt ¼ cup OR 2 ¼ cups	
Ground black or white pepper		¾ tsp		1 ½ tsp	
Granulated garlic		¾ tsp		1 ½ tsp	
Salt		2 tsp		1 Tbsp 1 tsp	
*Fresh chopped parsley (optional)		¼ cup 2 Tbsp		¾ cup	
Cracker meal	6 oz	1 ½ cups	12 oz	3 cups	

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7. CCP: Hold at 140° F or warmer.

Cut each pan 4 x 3 (12 pieces). Portion is 1 piece.

* See Marketing Guide

Marketing Guide for Selected Items

Food as Purchased for	24 Servings	48 Servings
Potatoes	3 lb 7 oz	6 lb 14 oz
Mature onions	14 oz	1 lb 12 oz
Parsley	1 oz	1 oz

SERVING:	YIELD:	VOLUME:
1 piece provides ¼ large egg or the equivalent of ½ oz of cooked lean meat and ¼ cup of vegetable.	24 Servings 5 lb 2 oz	24 Servings 2 pans
	48 Servings 10 lb 4 oz	48 Servings 4 pans
Tested 2004		

Special Tip:
These pancakes may be served with Maple Applesauce Topping (C-01).

Nutrients Per Serving					
Calories	101	Saturated Fat	0.54 g	Iron	5.02 mg
Protein	4.14 g	Cholesterol	70 mg	Calcium	13 mg
Carbohydrate	16.47 g	Vitamin A	105 IU	Sodium	229 mg
Total Fat	1.80 g	Vitamin C	6.2 mg	Dietary Fiber	1.6 g