

# Scalloped Potatoes (Dry Slices)

Vegetable

Vegetables

I-14

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Dehydrated sliced potatoes	9 oz	1 qt 1 ½ cups	1 lb 2 oz	2 qt 3 cups	<ol style="list-style-type: none"> <li>1. Rehydrate potatoes according to package instructions or cover potatoes with boiling water. Let stand for 5 minutes. Drain well.</li> <li>2. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray, place 1 lb 5 oz (1 qt 2 cups) potatoes. For 25 servings, use 1 pan. For 50 servings, use 2 pans.</li> </ol>
Margarine or butter		3 Tbsp	3 oz	¼ cup 2 Tbsp	
*Fresh onions, chopped OR Dehydrated onions	3 ½ oz	½ cup 1 Tbsp OR ¼ cup 1 Tbsp	7 oz OR 1 ¼ oz	1 ¼ cups OR ½ cup 2 Tbsp	<ol style="list-style-type: none"> <li>3. In a pot melt margarine or butter. Add onions and cook over medium heat for 5-10 minutes.</li> <li>4. Blend in flour and cook over medium heat, stirring constantly until golden brown, 6-8 minutes.</li> </ol>
Enriched all-purpose flour		⅓ cup	3 oz	⅔ cup	
Instant nonfat dry milk, reconstituted		1 ½ qt		3 qt	<ol style="list-style-type: none"> <li>5. Slowly stir in milk, salt, pepper, and parsley (optional). Blend well. Cook over medium heat. Stirring frequently until slightly thickened, 10-15 minutes.</li> <li>6. Pour 1 qt 2 cups liquid mixture over potatoes in each pan. Stir to combine.</li> </ol>
Salt		1 ½ tsp		1 Tbsp	
Ground black or white pepper		⅜ tsp		¾ tsp	<ol style="list-style-type: none"> <li>7. Optional topping: Combine margarine or butter and bread crumbs. Mix to coat crumbs well. Sprinkle crumbs evenly over each pan, approximately 4 oz (¾ cup) per pan.</li> <li>8. Product should be evenly golden brown on top: Conventional oven: 350° F for 45-60 minutes Convection oven: 300° F for 35-45 minutes</li> </ol>
Dried parsley (optional)		2 Tbsp		¼ cup	
Margarine or butter, melted (optional)		2 Tbsp	2 oz	¼ cup	
Enriched dry bread crumbs (optional)	3 oz	¾ cup 1 Tbsp	6 oz	1 ½ cups 2 Tbsp	

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9. Continue to bake at 190° F for 30 minutes.

CCP: Hold at 140° F or warmer.

10. Portion with No. 16 scoop (¼ cup).

\* See Marketing Guide

## Marketing Guide for Selected Items

Food as Purchased for	25 Servings	50 Servings
Mature onions	4 oz	8 oz

SERVING:	YIELD:	VOLUME:
¼ cup (No. 16 scoop) provides ¼ cup of vegetable.	<b>25 Servings:</b> 1 pan	<b>25 Servings:</b> 1 quart 2 ¼ cups
	<b>50 Servings:</b> 2 pans	<b>50 Servings:</b> 3 quarts ½ cup
	Edited 2014	

## Nutrients Per Serving

<b>Calories</b>	61	<b>Saturated Fat</b>	0.30 g	<b>Iron</b>	0.23 mg
<b>Protein</b>	1.57 g	<b>Cholesterol</b>	0 mg	<b>Calcium</b>	21 mg
<b>Carbohydrate</b>	10.68 g	<b>Vitamin A</b>	70 IU	<b>Sodium</b>	175 mg
<b>Total Fat</b>	1.44 g	<b>Vitamin C</b>	8.8 mg	<b>Dietary Fiber</b>	0.8 g