

LOADED BAKED POTATO SOUP-MERCH

MEAL COMPONENT CONTRIBUTION:

½ oz. eq. meat/meat alternate, 1 cup starchy vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 cup

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : VEGETABLES (STARCHY)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Potato, Whole, Baking, Fresh, 100 Count, #4105	30 pounds
Margarine, Bulk, #1319	3 pounds
Flour, All Purpose, Enriched, #2011	1 quart + 2 cups
Milk, Reduced Fat, 2% Milkfat, Bulk	3 gallons + 3 quarts
Salt, Table, #2723	1 tablespoon
Pepper, Black, Ground, #2718	1 tablespoon
Cheese, American, Grated/Shredded, #1306	3 pounds + 4 ounces
Bacon, Sliced, Precooked, #1050	100 slices
Onions, Green Bunch, Fresh, #4010	1 pound
Sour Cream, Cultured, MS	1 pint

DIRECTIONS

- Use a vegetable brush to scrub the potatoes thoroughly under cool, running water. Drain the potatoes thoroughly.
 - Cooking Instructions
To steam:
 - Place the potatoes in perforated baking pans.
 - Steam them for approximately 1 hour, or until they are done.
 To bake:
 - Spray sheet pans with food release spray or line them with paper liners.
 - Place the potatoes on the sheet pans and cover them tightly with aluminum foil.
 - Bake the potatoes at 400 degrees F for 1 hour, or until they are done.
 - Cool the potatoes until they can be cubed. Leave the skin on the potatoes.
 - Melt margarine in a steam jacketed kettle, braising pan, or large stock pot on low heat. Add the flour, then stir until the mixture is smooth. Continue to cook for 1 minute, stirring constantly. Gradually add the milk. Cook the mixture over medium heat, stirring until it is thick and bubbly.
 - Chop bacon in ½-inch pieces.
 - Rinse the green onions under cool, running water to clean them. Chop the onions into ¼-inch pieces.
 - Stir the potatoes, salt, pepper, cheese, bacon, and green onions into the soup. Cook the soup until heated, Do not boil. Then, stir in the sour cream.
- CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process.

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DIRECTIONS

8. Portion 1 cup of soup using 8 ounce ladle per serving. Each portion provides ½ oz. eq. meat/meat alternate and 1 cup starchy vegetable.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

PRODUCTION NOTES

Use USDA Foods products when available.

Canned whole potatoes may be used instead of whole, fresh potatoes. Use the "Food Buying Guide for School Meal Programs" to determine amount of potatoes or other altered ingredients to use.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

"Culinary Techniques for Healthy School Meals" provides seasoning and serving ideas for soups.

SERVING NOTES

Please note that soup only provides ½ oz. eq. of meat/meat alternate, so it does not meet the daily minimum requirements for meat/meat alternate quantity. Menu planners may want to offer a sandwich with this item to meet the minimum meat/meat alternate requirements.

NUTRIENTS PER SERVING

Calories	418	Dietary Fiber	3.33 g	Sodium	560.00 mg	Sat. Fat	11.03 g
Carbohydrates	42.15 g	Protein	14.01 g	Total Fat	21.73 g	Trans Fat	0.00 g