SCALLOPED POTATOES

MEAL COMPONENT CONTRIBUTION:
½ cup starchy vegetable
NUMBER OF PORTIONS: 50 **SIZE OF PORTION:** ½ cup
RECIPE HACCP PROCESS: #2 - Same day service

VEGETABLES (STARCHY)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Bun, Hamburger, WGR, #1228	3 1/2 buns
Potatoes, Sliced, Dehydrated, #2820	2 pounds
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Flour, All Purpose, Enriched, #2011	1 1/2 cups
Salt, Table, #2723	2 tablespoons
Pepper, Black, Ground, #2718	1 teaspoon
Parsley, Dried, Chopped, #2717	1/2 cup
Onions, Chopped, Dehydrated, #2738	1/2 cup
Margarine, Bulk, #1319	12 ounces
Milk, Reduced Fat, 2% Milkfat, Bulk	1 gallon + 2 quarts
Water, Municipal, Mississippi	2 quarts

DIRECTIONS

1. If the breadcrumbs are prepared, use 2 cups per 50 servings in step 8.
   If the breadcrumbs have not been prepared, cut the hamburger buns in half and toast on a low temperature oven (200 degrees F) until slightly golden brown and firm (see recipe MRS 7125 "Whole Wheat Bread Crumbs (WGR)" for detailed directions and pictures).
   Cool the hamburger buns before preparing the crumbs.
   Break the bread into pieces and place them in a food processor or appropriate grinder. Process the bread until the desired crumb size is obtained. Reserve for step 8.
2. Place 1 pound, 3 ounces of dehydrated potato slices into each steamtable pan (12" x 20" x 2 ½") coated with food release spray. For 50 servings, use 2 steamtable pans. For 100 servings, use 4 steamtable pans.
3. Sprinkle the flour, salt, pepper, parsley, and onions over the potatoes.
4. Melt the margarine.
5. Add the milk, water, and melted margarine into the potatoes in the steamtable pans. Slowly stir until the ingredients are all combined.
6. Cover pans with foil and refrigerate overnight.
   CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.
7. To Bake:
   - Conventional oven: 350 degrees F for 1 hour
   - Convection oven: 325 degrees F for 1 hour

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8. After baking for 25 minutes, sprinkle approximately 1 cup of bread crumbs evenly over each pan. Return the pan to the oven to complete baking.
   At end of baking time, test to ensure the potatoes are tender.
   The dish will still have liquid in the steamtable pan. It will become more uniform as it sets.
   CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
9. Serve immediately or cover and place in warmer until ready for service.
10. Portion with 4 ounce spoodle or #8 scoop for service. Each portion provides ½ cup serving of starchy vegetables.
    CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check the 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 when available.
Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.
If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.
"Culinary Techniques for Healthy School Meals: Preparing Vegetables" provides seasoning and serving ideas for vegetables.

NUTRIENTS PER SERVING

Calories	213	Dietary Fiber	1.84 g	Sodium	437.00 mg	Sat. Fat	3.71 g
Carbohydrates	27.81 g	Protein	6.40 g	Total Fat	8.16 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF SCALLOPED POTATOES

1.
Baked Scalloped Potatoes in a sheetpan

2.
1 serving of Scalloped Potatoes