AU GRATIN 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)
Buns, Hamburger, WGR, #1229	3 1/2 buns
Potatoes, Sliced, Dehydrated, #2820	2 pounds + 6 ounces
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Flour, All Purpose, Enriched, #2011	2 2/3 cups
Salt, Table, #2723	2 tablespoons
Pepper, Black, Ground, #2718	1 teaspoon
Parsley, Dried, Chopped, #2717	1/4 cup
Onions, Frozen, Diced, #1610	2 cups
Margarine, Bulk, #1319	12 ounces
Milk, Reduced Fat, 2% Milkfat, Bulk	1 1/2 gallons
Water, Hot, Municipal	1 quart
Cheese, American, Grated/Shredded, #1306	1 pound

DIRECTIONS

1. Thaw the onions in the refrigerator overnight. Drain the onions well before using.
2. If the breadcrumbs are prepared, use 2 cups of breadcrumbs per 50 servings.
   To make the breadcrumbs, toast the hamburger buns in a low temperature oven (200 degrees F) until slightly golden brown and firm. Cool before preparing the crumbs.
   Break the buns into pieces and place them in a food processor or appropriate grinder. Process the bread until the desired crumb size is obtained. See recipe MRS 1303, Whole Wheat Bread Crumbs, for detailed directions and photographs of this recipe.
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3. Place 1 pound, 3 ounces of the 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.
4. Sprinkle the flour, salt, pepper, parsley, and onions over the potatoes.
5. Melt the margarine.
6. Slowly stir the milk, water, and melted margarine into the potatoes until the mixture is thoroughly combined.
7. Cover the pan with aluminum foil or lid and place it in the refrigerator overnight.
   CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.

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DIRECTIONS

8. On the day of service, bake:
   - Conventional oven: 350 degrees F for 1 hour
   - Convection oven: 325 degrees F for 1 hour.

   After baking for 25 minutes, sprinkle approximately 2 cups of shredded cheese and 1 cup of breadcrumbs evenly over each pan. Return to oven to continue baking until the potatoes are tender.
   The dish will still have liquid in the steamtable pan. It will become more uniform as it rests.

   CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.

9. Serve the Au Gratin Potatoes immediately, or cover them and place them in a warmer until ready for service.

   CCP: Hold and maintain the product at a minimum of 135 degrees F or higher.

10. Portion with a 4 ounce spoodle or #8 scoop per serving. Each portion provides ½ cup of starchy vegetables.

    CCP: Hold and maintain product at a minimum temperature of 135 degrees For 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 or Department of Defense (DOD) 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	265	Dietary Fiber	2.08 g	Sodium	554.00 mg	Sat. Fat	5.64 g
Carbohydrates	31.86 g	Protein	8.73 g	Total Fat	11.09 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF AU GRATIN POTATOES

1.

Baked Au Gratin Potatoes in a steamtable pan

2.

1 serving of Au Grain Potatoes