

**SCALLOP SWEET POTATOES AND APPLES (CND)**

**Yield** 100 Portions  
**Each Portion** 1/2 CUP (5 OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
165 kcal	35 gm	1 gm	3 gm	16.4 %	0 mg	162 mg		31 mg

Ingredients	Weight	Measure	Issue
WATER	2 lbs	1 pt 1 c 13 tbsp 1 tsp	
POTATOES, SWEET, LIGHT SYRUP	22 lbs 5 oz	2 gal 3 qt 6 tbsp 3/4 tsp	
APPLES, SLICED	6 lbs 5 oz		
SUGAR, BROWN, LT	2 lbs 4 oz	1 qt 1 c 2 tbsp 1/4 tsp	
OIL, SALAD, CANOLA	0 lbs 10 oz	1 c 4 tbsp 2 3/8 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 1 oz	1 tbsp 1 5/8 tsp	

**METHODS**

- 1 Arrange 3 quarts drained sweet potatoes and 3 cups apples in alternate layers in each pan.
- 2 Combine brown sugar, cinnamon, salad oil, salt and water in steam-jacketed kettle or stock pot. Cook at low heat, stirring constantly until sugar is dissolved. Pour an equal quantity over potatoes in each pan.
- 3 Using a convection oven, bake at 300 F. for 30 minutes on low fan, open vent, or until apples and potatoes are thoroughly heated. CCP: Heat to 145 F. or higher for 15 seconds. Hold at 140 F. or higher for service.