

HASHED BROWN POTATOES

Yield 100 Portions
Each Portion 2/3CP (3 1/2OZ)

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
176 kcal	28.1 gm	2.4 gm	6.4 gm	32.7 %	0 mg	242 mg		0 mg

Ingredients	Weight	Measure	Issue
WATER 1	20 lbs	2 gal 1 qt 1 pt 5 tbsp 1 1/8 tsp	
POTATOES, WHITE	38 lbs 2 oz		
SPICE, SALT, TABLE, IODIZED	2 1/8 oz	3 tbsp 7/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
OIL, SALAD, CANOLA	2 lbs	1 qt 2 tbsp 1 3/4 tsp	

METHODS

- 1 Cover potatoes with boiling salted water; bring to a boil; reduce heat; simmer 15 minutes or until tender. DO NOT OVERCOOK. Drain well.
- 2 Spread a layer of potatoes over well greased griddle at 400 F. Cook 10 minutes or until golden brown on one side.
- 3 Turn potatoes; cook 10 minutes or until golden brown.
- 4 Sprinkle with salt and pepper. CCP: Hold at 140 F. or higher for service.