

**COTTAGE FRIED POTATOES**

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
175 cal	28 g	2 g	6 g	0 mg	242 mg	13 mg

**Ingredient**

POTATOES,FRESH,PEELED,SLICED  
 WATER,BOILING  
 SALT  
 SHORTENING,VEGETABLE,MELTED  
 SALT  
 PEPPER,BLACK,GROUND

**Weight**

31 lbs  
 20-7/8 lbs  
 1/4 oz  
 1-1/3 lbs  
 1-7/8 oz  
 1/8 oz

**Measure**

5 gal 2-1/2 qts  
 2 gal 2 qts  
 1/8 tsp  
 3 cup  
 3 tbsp  
 1/3 tsp

**Issue**

**Method**

- 1 Cut potatoes in half lengthwise. Slice 1/4-inch thick. 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 400 F. griddle. 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.