

POTATOES AND HERBS

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
132 cal	31 g	3 g	0 g	0 mg	57 mg	21 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
GARLIC POWDER	3/4 oz	2-2/3 tbsp	
PARSLEY,DEHYDRATED,FLAKED	1/2 oz	3/4 cup	
DILL WEED,DRIED	1/3 oz	3 tbsp	
PEPPER,BLACK,GROUND	1/8 oz	1/3 tsp	
THYME LEAVES,DRIED	1/8 oz	1 tbsp	
POTATOES,FRESH,PEELED,SLICED	31 lbs	5 gal 2-1/2 qts	
ONIONS,FRESH,CHOPPED	4-1/4 lbs	3 qts	4-2/3 lbs
VEGETABLE BROTH		1 gal 1/2 qts	

Method

- 1 Thoroughly combine garlic powder, parsley, dillweed, pepper and thyme.
- 2 Place 7 pounds or 5-1/2 quarts of potatoes, 3 cups onions, and 1/3 cup of herb mixture in each steam table pan.
- 3 Gently and thoroughly toss potatoes with onions and herbs to evenly distribute onions and herbs.
- 4 Prepare vegetable broth according to package directions. Pour 4-1/2 cups broth around edges of potato mixture in each pan.
- 5 Using a convection oven, bake 60 to 65 minutes at 350 F. or until potatoes are tender and most of the stock is absorbed. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.