

**HACIENDA POTATOES**

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
145 cal	33 g	4 g	1 g	0 mg	498 mg	46 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
POTATOES,FRESH,PEELED,CUBED	24-1/8 lbs	4 gal 1-1/2 qts	29-3/4 lbs
WATER	16-3/4 lbs	2 gal	
TOMATOES,CANNED,DICED,DRAINED	17-5/8 lbs	2 gal	
PEPPERS,GREEN,FRESH,CHOPPED	2 lbs	1 qts 2 cup	2-3/8 lbs
ONIONS,FRESH,CHOPPED	2-1/8 lbs	1 qts 2 cup	2-1/3 lbs
SUGAR,GRANULATED	4-2/3 oz	1/2 cup 2-2/3 tbsp	
CHILI POWDER,DARK,GROUND	4-1/4 oz	1 cup	
SALT	3-3/8 oz	1/4 cup 1-2/3 tbsp	
GARLIC POWDER	1-1/4 oz	1/4 cup 1/3 tbsp	
CUMIN,GROUND	3/8 oz	2 tbsp	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
WATER	1 lbs	2 cup	
FLOUR,WHEAT,GENERAL PURPOSE	8-7/8 oz	2 cup	

**Method**

- 1 Add potatoes to water. Bring to a boil. Reduce heat. Simmer 20 minutes or until potatoes are just tender.
- 2 Combine tomatoes, green peppers, onions, sugar, chili powder, salt, garlic powder, cumin, and black pepper in steam-jacketed kettle. Bring to a boil; reduce heat; cover; simmer 5 minutes.
- 3 Blend water and flour to make a smooth paste. Add to sauce. Stir to combine. Simmer 5 minutes or until thickened, stirring occasionally.
- 4 Add potatoes to sauce. Stir to evenly distribute ingredients. Cover; bring to a boil, stirring occasionally until mixture comes to a complete boil. Uncover; reduce heat. Simmer 10 minutes, stirring occasionally until potatoes are thoroughly heated. CCP: Heat to 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.