

# Quick Baked Potatoes

Vegetable

Vegetables

I-17

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Fresh white or russet potatoes, 80 count	15 lb 10 oz	25 each	31 lb 4 oz	50 each	1. Wash potatoes and cut in half lengthwise, skin on. 2. Mix granulated garlic, celery salt, pepper, paprika, and salt. Place in spice shaker.
Granulated garlic		½ tsp		1 tsp	
Celery salt		½ tsp		1 tsp	3. Spread 2 Tbsp (1 oz) of oil in each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 4 pans. For 100 servings, use 8 pans. 4. Place 13 potato halves in each pan, cut-side down, to lightly coat potato surface with oil. Turn cut-side up. 5. Sprinkle spice mixture over potatoes.
Ground black or white pepper		1 tsp		2 tsp	
Paprika		1 Tbsp 1 tsp		2 Tbsp 2 tsp	6. Turn potatoes cut-side down for browning. 7. Bake: Conventional oven: 450° F for 25-30 minutes Convection oven: 425° F for 20-25 minutes Bake until the surface is golden-brown. CCP: Heat to 140° F or higher.
Salt		1 tsp		2 tsp	
Vegetable oil		½ cup		1 cup	8. CCP: Hold for hot service at 135° F or higher.  Portion ½ potato.

**SERVING:**

½ potato, with skin provides ½ cup of vegetable.

**YIELD:**

**50 Servings:** 50 half-potatoes

**VOLUME:**

**50 Servings:** 4 steamtable pans

**100 Servings:** 100 half-potatoes

**100 Servings:** 8 steamtable pans

Edited 2004

# Quick Baked Potatoes

Vegetable

Vegetables

I-17

## Nutrients Per Serving

<b>Calories</b>	128	<b>Saturated Fat</b>	0.35 g	<b>Iron</b>	1.31 mg
<b>Protein</b>	2.94 g	<b>Cholesterol</b>	0 mg	<b>Calcium</b>	18 mg
<b>Carbohydrate</b>	24.72 g	<b>Vitamin A</b>	113 IU	<b>Sodium</b>	58 mg
<b>Total Fat</b>	2.35 g	<b>Vitamin C</b>	11.3 mg	<b>Dietary Fiber</b>	2.6 g