

Sweet Potato Hash

Q-336-00
Vegetables

Color Code: Green
Sodium: Moderate

Yield: 100 Portions
Each Portion: $\frac{3}{4}$ cup (3- $\frac{1}{2}$ oz)
Temperature: 350°F
(177°C)
Time: 28 - 34 min.

INGREDIENTS

Item	Measure	Weight	Approx issue
WATER	4- $\frac{1}{2}$ gal	37 lb 9 oz	
SALT	$\frac{1}{3}$ cup	3- $\frac{1}{3}$ oz	
POTATOES, SWEET, UNPEELED, DICED 1-INCH	5 gal + 2- $\frac{3}{4}$ qt	26 lb 2 oz	26 lb 2 oz
OIL, CANOLA	1 qt + $\frac{1}{2}$ cup	2 lb 2 oz	
ONION, YELLOW, DICED $\frac{1}{2}$ -INCH	1- $\frac{1}{2}$ gal	6 lb 15 oz	7 lb 2 oz
GARLIC, PREMINCED IN WATER	1- $\frac{1}{2}$ cup + 2 tbsp	9- $\frac{3}{4}$ oz	
SALT	$\frac{1}{3}$ cup + 2 tbsp	4- $\frac{3}{4}$ oz	
PEPPER, BLACK, GROUND	1 tbsp	0.21 oz	

DIRECTIONS

1. Prepare all fruits and vegetables in accordance with guideline card A-G 31. Dice potatoes to 1-inch, dice onion to ½-inch.
2. Preheat griddle to 350°F (177°C).
3. In a steam-jacketed kettle, heat water and salt to a boil.
4. Add potatoes and simmer for 8 to 9 minutes or until fork-tender. Drain potatoes and reserve for use in Step 5c.
5. Batch prepare hash for 33 portions according to following instructions:
 1. Heat ½ cup (3-¾ oz) oil on griddle.
 2. Add 2 qt (2 lb 5 oz) onions to griddle, sauté for 5 minutes.
 3. Add 1 gal + 2-½ qt (8 lb) simmered potatoes, ½ cup + 2 tsp (3-¼ oz) garlic, 1 cup (7-½ oz) oil, about 2 tbsp + 1 tsp (1-½ oz) salt and 1 tsp (0.07 oz) pepper, toss lightly.
 4. Cook hash for 15 to 20 minutes tossing occasionally, allowing potatoes to sit for a few minutes at a time in order to form a slightly brown exterior. CCP: Internal temperature must reach 135°F (57°C). Remove from heat and serve immediately or CP: hold hot at 135°F (57°C).
 5. Repeat Steps 5a through 5d for remaining batches.

RECIPE NOTES

1. This recipe was assembled utilizing batch preparation methods in accordance with equipment and procedures listed. Adjustments may need to be made at your facilities based on available space and equipment.
2. * Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar combined.

NUTRITION FACTS

Calories	171
Carbohydrates	20 g
Sugars*	7 g

Protein	2 g
Fat	10 g
Saturated Fat	0.8 g
Sodium	623 mg
Calcium	36 mg
Fiber	2.8 g



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