

Scalloped Potatoes with Butter Buds®

Group: Vegetables

Number of Portions: 50

Size of Portions: 1/2 Cup



INGREDIENTS

MEASURE

Buttermist® Food & Pan Spray	
Potatoes	8 lb.
Butter Buds, Dry	1/2 Cup
Hot Tap Water	1 1/2 Cups
Onions, Chopped	2 Cups
Whole Wheat Flour	1 2/3 Cups
Non Fat Dry Milk	2 Cups
Hot Tap Water	6 1/2 Cups
Salt	2 Tbsp.
Pepper	1/2 Tbsp.
Dry Bread Crumbs, Unseasoned	12 Tbsp.

PREPARATIONS

Peel and thinly slice about 25 medium potatoes. Spray 2 steam table pans (12"x20"x2 1/2") with Buttermist. Place half potatoes in each pan.

Combine Butter Buds with hot tap water in a large saucepan. Whisk to reconstitute. Add onions and cook over medium-low heat for 6-7 minutes, stirring occasionally. Blend in flour and cook 4-5 minutes, stir constantly!

Mix non fat dry milk with hot tap water and whisk to blend. Add parsley, salt and pepper. Add to Butter Buds/flour mixture in saucepan. Stir to blend. Cook over medium heat about 10 minutes, stirring frequently, until slightly thickened. Pour half over each pan of potatoes.

Sprinkle each pan with 6 Tbsp. dry bread crumbs. Spray both pans lightly with Buttermist. Bake at 350°F for one hour in a convection oven. Test for doneness and hold at temperature for serving.

Nutritional Information

Nutrients are based upon 1 Portion Size: 1/2 Cup

Calories	87 kcal	Cholesterol	0.49 mg	Protein	2.99 g	Calcium	47.43 mg	2.95% Calories from Total Fat
Total Fat	0.29 g	Sodium	358.81 mg	Vitamin A	20.56 RE	Iron	0.63 mg	0.70% Calories from Saturated Fat
Saturated Fat	0.07 g	Carbohydrate	18.46 g	Vitamin A	71.00 IU	Water¹	*103.01* g	0.00%* Calories from Trans Fat
Trans Fat¹	*0.00* g	Dietary Fiber	14.37 g	Vitamin C	14.92 mg	Ash¹	*1.74* g	84.57% Calories from Carbohydrates
								13.72% Calories from Protein

Allergens

Contains milk

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values



HACCP Process: #2 Same Day Service

11.5.14