

Baked Potatoes

Vegetable

Recipe # modified USDA Mixing Bowl

Ingredients	48 serving		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Fresh white or russet potatoes, 80 count		25 each			<ol style="list-style-type: none"> 1. Wash potatoes well under running water and scrubbed with a clean vegetable brush. Peeling away any hard to clean outer surface spots. 2. Cut in half lengthwise, skin on. 3. Mix granulated garlic, celery salt, pepper, paprika, and salt. 4. Spread 2 Tbsp (1 oz) of oil in each steamtable pan (12" x 20" x 2 1/2"). For 50 servings, use 4 pans. For 100 servings, use 8 pans. 5. Place 13 potato halves in each pan, cut-side down, to lightly coat potato surface with oil. Turn cut-side up. 6. Sprinkle spice mixture over potatoes. 7. Turn potatoes cut-side down for browning. <p>Bake: Conventional oven: 450° F for 25-30 minutes Convection oven: 425° F for 20-25 minutes Bake until the surface is golden-brown</p> <ol style="list-style-type: none"> 8. CCP: Hold for hot service at 135° F or warmer.
Granulated garlic		1/2 tsp			
Ground black or white pepper		1 tsp			
Paprika		1 Tbsp 1 tsp			
Salt		1 tsp			
Vegetable oil		1/2 cup			

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Notes:

Nutrient information in progress

Serving:

1-2 years:

3-5 years:

6-18 years:

Nutrients Per Serving

Calories
Protein
Carbohydrate
Total Fat

Saturated Fat
Cholesterol
Vitamin A
Vitamin C

Iron
Calcium
Sodium
Dietary Fiber