



Recipe #508 Diabetic Friendly Au Gratin Potatoes

Serving Size and Ingredients: 4 oz.

25 Servings	50 Servings	100 Servings	Ingredients
22 ozs,	2 lbs.	5 lbs.	Potatoes, Sliced Dehydrated
2 qts.	1 gal.	2 gal,	Milk, Whole
1-12/ tsp.	1 Tbsp.	2 Tbsp.	Salt, Iodizes
¾ lb.	1 lb.	3 lbs.	Cheddar Cheese, Shredded
1 Tbsp.	2 Tbsp.	4 Tbsp.	Parmesan Cheese, Grated
1-1/2 cups	3 cups	1 qt. + 2 cups	Bread Crumbs, Dry
¼ tsp.	½ tsp.	1 tsp.	Paprika
¾ cup	1 cup	2 cups	Margarine, Solids
¾ cup	1 cup + 8 Tbsp.	3 cups	Flour, Plain, All Purpose
¾ cup	1 cup	2 cups.	Margarine, Solids



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Instructions:

- 1. Rehydrate potatoes according to package directions.**
- 2. Shred Cheese. Scald milk and set aside.**
- 3. Melt 1 lb. of margarine. Add flour and salt. Stir until smooth. Cook 2 to 3 minutes. Add milk gradually while stirring. Cook until thickened.**
- 4. Add grated cheese to sauce and stir until cheese is melted.**
- 5. Place potatoes in 2" steam table pan. Pour sauce over potatoes and stir gently.**
- 6. Combine parmesan cheese, bread crumbs, and paprika. Sprinkle over top of potatoes. Drizzle with remaining margarine.**