***NR# 68 Au Gratin Potatoes***

***Serving Size and Ingredients: 3 oz.***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 13 oz | 1 lb 10 oz | 3 lbs 4oz | Potatoes, Sliced Dehydrated |
| 2 ½ quarts | 5 quarts | 10 Quarts | Boiling water |
| 6 oz | 12 oz | 24 oz | margarine |
| 3 oz | 6 oz | 12 oz | All purpose flour |
| 1.5 quarts | 3 quarts | 6 quarts | 2% milk |
| 12 oz | 1 lb 8 oz | 3 lbs | Cheddar cheese, shredded |
| 6oz | 12 oz | 24 oz | Bread crumbs |
| 4oz | 8oz | 16 oz | Margarine, melted |
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***Instructions:***

***Heat oven to 350F***

1. ***Rehydrate potatoes with boiling water.***
2. ***Melt margarine. Add flour. Stir until smooth. Cook for 5-10 minutes.***
3. ***Add Milk gradually while stirring***
4. ***Cook until thickened***
5. ***Add cheese to sauce and stir until cheese is melted***
6. ***Pour over potatoes***
7. ***Scale into two 12x20x2 inch baking pans, 8 lbs per pan***
8. ***Combine crumbs and margarine***
9. ***Sprinkle top of potatoes, 10 oz per pan***
10. ***Bake at 350F to 20-25 minutes***

NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145°; ground meat or meat mixtures to 155°; raw eggs not prepared for immediate service to 158°; poultry, stuffed meat/fish/ pasta to 165°.