

Potatoes Au Gratin with Cheddar Buds®



Low in fat
Zero trans fat
Zero cholesterol

Potatoes Au Gratin with Cheddar Buds®

Number of portions: **50** Size of portion: **1/2 Cup**

| Ingredient | Measure | Procedure |
|-----------------------|-------------------|--|
| Instant potatoes | 2 lb, 1 1/3 oz | Using 2 steamtable pans (12" x 20" x 2 1/2" each) which have been lightly coated with Buttermist spray, divide the instant potatoes evenly between the 2 pans. For 50 servings, use 2 pans. For 100 servings, use 4 pans. Sprinkle onions evenly over potatoes. For fresh onions, use 8 oz (1 1/3 cups) per pan. For dehydrated onions, use 1 1/2 oz (3/4 cup) per pan. |
| Onions, chopped | 1 lb | |
| Buttermist Spray | | |
| Water | 3 qt, 1 1/4 oz | Heat water to rolling boil. Remove from heat. |
| Wheat flour | 5 1/2 oz | Combine flour, dry milk, salt, and pepper. Add slowly to boiling water while whipping until smooth. In mixing bowl combine Cheddar Buds dry mix with additional hot water, stir until well blended. Add Cheddar Buds cheese sauce to flour mixture in sauce pan. Mix well and pour 1 gal of sauce over each pan. Stir to combine. Optional topping: Spray bread crumbs with Buttermist spray to coat. Sprinkle evenly over each pan before baking. Bake until product is evenly golden brown on top: Conventional oven: 350° F for 45-60 minutes Convection oven: 300° F for 35-45 minutes |
| Nonfat Dry Milk | 1 lb, 1/2 oz | |
| Salt | 1/2 tbsp | |
| Pepper | 3/4 tsp | |
| Cheddar Buds, dry mix | 1 1/2 qt, 1/2 cup | |
| Water, hot | 3 qt, 1/2 cup | |

Nutritional Information

| | | | | | | |
|------------------------|----------|------------------|-----------|------------------------------|----------|------------------------------------|
| Calories | 158 kcal | Iron | 0.43 mg | Protein | 5.31 g | 13.47% Calories from protein |
| Cholesterol | 6.88 mg | Calcium | 168.09 mg | Carbohydrates | 31.94 g | 80.98% Calories from carbohydrates |
| Sodium | 489.52 g | Vitamin A | 1.71 IU | Total Fat | 0.19 g | 1.06% Calories from total fat |
| Dietary Fiber | 1.63 g | Vitamin A | 0.47 RE | Saturated Fat | 0.07 g | 0.41 % Calories from saturated fat |
| Ash¹ | 1.86 g | Vitamin C | 17.12 mg | Trans Fat¹ | *0.00* g | *N/A*% Calories from trans fat |

Note: *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