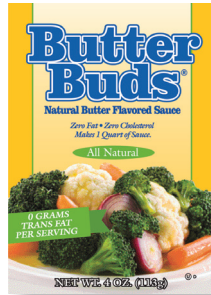


Scalloped Potatoes with Butter Buds®



Low in fat
Zero trans fat
Zero cholesterol

Scalloped Potatoes with Butter Buds®

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

Ingredient	Measure	Procedure
Potatoes, raw	8 lb, 3 oz	Peel and thinly slice fresh potatoes.
Buttermist Spray		Using 2 steam table pans (12"x20"x2 1/2" ea), place 1/2 potatoes into each pan which has been lightly coated with Buttermist Spray.
Butter Buds, dry mix	3/8 cup, 1 tsp	Combine Butter Buds dry mix and hot water in saucepan. Stir until well blended. Add onions and cook over medium heat for 5-10 minutes. Blend in flour and cook over medium heat, stirring constantly until golden brown, 6-8 minutes.
Water, warm	1 1/2 cup, 1 tbsp	
Onions, chopped	14 1/8 oz, chopped	
Flour, wheat	7 oz	
Nonfat Dry Milk, reconstituted	3 qt, 3 1/2 cup	Slowly stir in milk, salt, pepper, and parsley flakes (optional). Blend well and cook over medium heat, stirring frequently, until slightly thickened, 10-15 minutes. Continue to bake at 190° F for 30 minutes.
Salt	2 tbsp, 1/4 tsp	
Pepper	1/2 tbsp	

Nutritional Information

Calories	154 kcal	Iron	0.87 mg	Protein	9.40 g	13.47% Calories from protein
Cholesterol	3.79 mg	Calcium	271.53 mg	Carbohydrates	29.56 g	80.98% Calories from carbohydrates
Sodium	444.06 g	Vitamin A	5.00 IU	Total Fat	0.27 g	1.08% Calories from trans fat
Carbohydrates	29.56 g	Vitamin A	1.07 RE	Saturated Fat	0.13 g	0.41% Calories from saturated fat
Dietary Fiber	1.89 g	Vitamin C	17.12 mg	Trans Fat¹	*0.00* g	*N/A*% Calories from trans fat
Ash¹	3.31 g					

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