

BISTRO-STYLE POTATO SALAD

HACCP Process: #3 Complex Food Preparation
 Size of Portions: 2/3 Cup

CREDITING INFORMATION:
 one portion provides

Meats/MA	Grains	Fruits	Vegetables
0	0	0	Legumes: Dark Green: Red/Orange: Starchy: 1/2 cup Other: 1/8 cup

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Vinegar, cider		1 1/2 cups		3 cups	1 Dressing: Combine vinegar, olive oil, fresh thyme, mustard, garlic powder, salt, and pepper in a mixing bowl. Whisk until the mixture is smooth. Set aside.
Oil, olive		1/2 cup 2 Tbsp		1 1/4 cups	
Thyme, fresh, removed from stems, chopped		2 Tbsp		1/4 cup	
Mustard, Dijon		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Garlic powder		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Salt, Kosher		1 tsp		2 tsp	
Pepper, black		1 tsp		2 tsp	
*Potatoes, fresh, red skin, cut into 1/8th wedges	11 lb	2 gal 1 1/2 cups	22 lb	4 gal 2 1/2 cups	2 Hold cut potatoes submerged in cold water to prevent oxidation (browning). Drain potatoes and place in a perforated steamtable pan. Steam for 3 minutes to begin the cooking process (partially "par" cook). Remove from steamer and cool at room temperature for 10 minutes to allow for safe handling. Pre-heat convection oven to 375° F (conventional oven to 425° F). Combine par cooked potatoes with vegetable oil and salt in a large mixing bowl. Toss to evenly coat the potatoes. Place the potatoes on a parchment-lined full-size sheet pan. Roast in oven for approximately 20 minutes or until tender internally and moderately browned on the exterior. Remove from oven.
Oil, vegetable		3 fl oz		6 fl oz	
Salt, Kosher	1/2 oz	1 Tbsp	1 oz	2 Tbsp	

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*Peppers, bell, fresh, red, 1/4 dice	2 lb 4 oz	6 cups	4 lb 8 oz	3 qt	3 Combine the potatoes, peppers, and onions. Add the dressing to the mixture and fold to evenly coat the salad. Transfer to a 2" steamtable pan. CCP: Cool to 41° F or lower within 4 hours. Portion salad into individual portion containers with a No. 6 scoop. CCP: Refrigerate until served. CCP: Hold for cold service at 41° F or lower.		
*Onions, fresh, red, 1/4 dice	12 oz	2 1/4 cups	1 lb 8 oz	1 qt 1/2 cup			
MARKETING GUIDE FOR 50 SERVINGS				MARKETING GUIDE FOR 100 SERVINGS			
Potatoes, fresh, red skin: 13 lb				Potatoes, fresh, red skin: 26 lb			
Peppers, bell, fresh, red: 2.5 lb				Peppers, bell, fresh, red: 5 lb			
Onions, fresh, red: 1 lb				Onions, fresh, red: 2 lb			
NOTES							
*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available. Cooking Process #1: No Cook This item may be held refrigerated at or below 41° F for 2–3 days.							

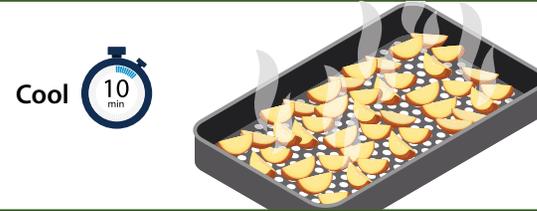


DIRECTIONS

Combine vinegar, olive oil, fresh thyme, mustard, garlic powder, salt, and pepper in a mixing bowl. Whisk until the mixture is smooth. Set aside.



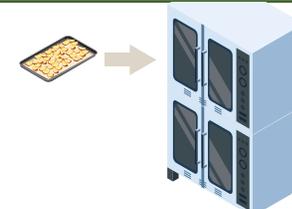
Steam potatoes for 3 minutes to partially "par" cook.
Cool at room temperature for 10 minutes.



Combine par cooked potatoes with vegetable oil and salt in a large mixing bowl.
Toss to evenly coat the potatoes.
Place the potatoes on a parchment-lined full-size sheet pan.



Roast in 375° F convection oven (425° F conventional) for about 20 minutes or until tender and browned.



Combine the potatoes, peppers, onions, and dressing. Fold to evenly coat the salad.

Transfer to a 2" steamtable pan.

CCP: Cool to 41° F or lower within 4 hours.



Portion salad into individual portion containers with a #6 scoop.

CCP: Refrigerate until served.

CCP: Hold for cold service at 41° F or lower.

