



# Potatoes Au Gratin

## USDA Recipe for CACFP

Potatoes au Gratin have fresh white potatoes cooked with milk, cheddar cheese and spices.

### CACFP CREDITING INFORMATION

One piece (about 2<sup>3</sup>/<sub>8</sub>" x 4") provides 0.25 oz equivalent meat alternate and ½ cup vegetable.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
*Fresh Yukon Gold potatoes, unpeeled, cubed 2"  OR  *Fresh red potatoes, unpeeled, sliced	4 lb 2 oz	1 gal	8 lb 4 oz	2 gal	<b>1</b> Place 1 gal (about 4 lb 2 oz) potatoes in a steam table pan (12" x 20" x 2½") lightly coated with pan-release spray. Set aside for step 8.  For 25 servings, use 1 pan. For 50 servings, use 2 pans.
Margarine, trans-fat free	2 oz	¼ cup	4 oz	½ cup	
*Fresh onions, chopped	8 oz	1½ cups 1 Tbsp	1 lb	3 cups 2 Tbsp	
					<b>2</b> Sauce: Melt margarine in a medium stock pot.  <b>3</b> Add onions. Cook uncovered over medium–high heat for 1–2 minutes until onions become translucent, stirring occasionally. Reduce heat to medium.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Whole-wheat flour	5 oz	1 cup 1 Tbsp 2 <sup>2</sup> / <sub>3</sub> tsp	10 oz	2 cups 3 Tbsp 2 <sup>1</sup> / <sub>3</sub> tsp	<b>4</b> Add flour. Cook uncovered over medium heat for 30 seconds, stirring constantly to moisten flour.
Nonfat milk		2 qt 3 cups		1 gal 1 qt 2 cups	<b>5</b> Add 1 qt 1 <sup>1</sup> / <sub>2</sub> cups milk. Cook uncovered over medium heat for 3–5 minutes allowing bubbles to form around the edge of the pot. Set aside remaining milk for step 6. Recommend to cook in batches of 25.
Salt		1 tsp		2 tsp	<b>6</b> Add remaining milk, salt, pepper, nutmeg, garlic powder, Italian seasoning, and onion powder.
Ground black or white pepper		1/2 tsp		1 tsp	
Nutmeg, ground		1/2 tsp		1 tsp	
Garlic powder		1 Tbsp		2 Tbsp	
Italian Seasoning		1 Tbsp		2 Tbsp	
Onion powder		1 Tbsp		2 Tbsp	
					<b>7</b> Cook uncovered over medium heat for 5–10 minutes until sauce begins to simmer, stirring occasionally. Simmer for 1 minute.
					<b>8</b> Pour 2 qt 1 <sup>1</sup> / <sub>2</sub> cups (about 5 lb) sauce over potatoes in steam table pan (12" x 20" x 2 <sup>1</sup> / <sub>2</sub> "). Spread evenly.  For 25 servings, use 1 pan. For 50 servings, use 2 pans.
Low-fat cheddar cheese	10 oz	2 <sup>1</sup> / <sub>2</sub> cups	1 lb 4 oz	1 qt 1 cup	<b>9</b> Sprinkle 2 <sup>1</sup> / <sub>2</sub> cups (about 10 oz) cheese over each pan.
					<b>10</b> Bake: Conventional oven: 350 °F for 45–60 minutes. Convection oven: 325 °F for 35–45 minutes.



INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<b>11</b> Critical Control Point: Heat to 140 °F or higher for at least 15 seconds.
					<b>12</b> Critical Control Point: Hold for hot service at 140 °F or higher.
					<b>13</b> Portion: Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (about 2 <sup>3</sup> / <sub>8</sub> " x 4").



**NUTRITION INFORMATION**

For 1 piece (about 2<sup>3</sup>/<sub>8</sub>" x 4").

NUTRIENTS	AMOUNT
<b>Calories</b>	<b>158</b>
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<b>Total Fat</b>	<b>3 g</b>
Saturated Fat	2 g
Cholesterol	9 mg
<b>Sodium</b>	<b>241 mg</b>
<b>Total Carbohydrate</b>	<b>24 g</b>
Dietary Fiber	2 g
Total Sugars	7 g
Added Sugars included	N/A
<b>Protein</b>	<b>9 g</b>
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Vitamin D	62 IU
Calcium	247 mg
Iron	1 mg
Potassium	531 mg

N/A=data not available.

**SOURCE**

USDA Standardized Recipes Project.

**MARKETING GUIDE**

Food as Purchased for	25 Servings	50 Servings
Mature onions	10 oz	1 lb 4 oz
Potatoes	5 lb 10 oz	11 lb 4 oz

**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 #2: Same Day Service.

**YIELD/VOLUME**

25 Servings	50 Servings
About 8 lb 12 <sup>1</sup> / <sub>2</sub> oz	About 17 lb 9 oz
About 1 gal 1 <sup>1</sup> / <sub>2</sub> cups/1 steam table pan (12" x 20" x 2 <sup>1</sup> / <sub>2</sub> ")	About 2 gal 3 <sup>1</sup> / <sub>8</sub> cups/2 steam table pans (12" x 20" x 2 <sup>1</sup> / <sub>2</sub> ")

