



Orange Glazed Sweet Potatoes

Roasted fresh sweet potatoes glazed with orange juice and fall spices, and garnished with dried cranberries.

Preparation Time: 20 minutes

Cook Time: 20 minutes

CACFP Crediting Information:

½ cup provides ½ cup vegetable (½ cup red/orange vegetable).

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Water		2 cups		1 qt	1 Preheat oven: Conventional oven 375 °F. Convection oven 350 °F. In a large saucepan or stockpot combine water, orange juice, margarine, brown sugar, cinnamon, nutmeg, ginger, and vanilla. Bring to a boil for 2-3 minutes. Remove from heat.
Orange juice		2 cups		1 qt	
Margarine, trans-fat free	4 oz	½ cup	8 oz	1 cup	
Sugar, light brown, packed	8 oz	1 cup	1 lb	2 cups	

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Cinnamon, ground		1 Tbsp 1 tsp		2 Tbsp 2 tsp	2 Place sweet potatoes in a large bowl and add half of the orange glaze. Stir to coat the sweet potatoes. Set remaining half of orange glaze aside for step 6.
Nutmeg, ground		1 Tbsp 1 tsp		2 Tbsp 2 tsp	3 Place 5 qt (about 7 lbs) sweet potatoes in each full-size 2-inch steamtable pan (12" x 20" x 2 ½ "). Cover tightly. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
Ginger, ground		2 tsp		1 Tbsp 1 tsp	4 Bake: Conventional oven: 375 °F for 20-25 minutes Convection oven: 350 °F for 15-20 minutes. Critical Control Point: Heat to 135 °F or higher for at least 15 seconds.
Vanilla extract		2 tsp		1 Tbsp 1 tsp	
*Potatoes, sweet, fresh, diced ½ inch	7 lbs	1 gal 1 qt	14 lbs	2 gal 2 qts	5 While sweet potatoes are baking, pour remaining orange glaze into a saucepan. Heat uncovered over medium–high heat. Bring to a low boil.
Cornstarch		¼ cup		½ cup	6 Combine cornstarch and water to make a slurry. Add slurry to orange glaze in the saucepan and stir well. Simmer, stirring constantly, about 1 minute.
Water		2 Tbsp		¼ cup	7 Add cranberries. Simmer uncovered for 1 minute. Stir well.
Cranberries, dried	5 oz	1 cup	10 oz	2 cups	8 After removing sweet potatoes from the oven, pour the thickened glaze over the sweet potatoes distributing evenly between each pan. Stir to glaze the sweet potatoes Critical Control Point: Hold for hot service at 135 °F or higher.
					9 Serve ½ cup portions using a 4 oz spoodle.



NUTRITION INFORMATION

For ½ cup (4 oz spoodle)

NUTRIENTS	AMOUNT
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Calories	180
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Total Fat	2 g
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Saturated Fat	1 g
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Cholesterol	0 g
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Sodium	53 mg
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Total Carbohydrate	40 g
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Dietary Fiber	4 g
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Total Sugars	18 g
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Added Sugars included	N/A
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Protein	2 g
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Vitamin A	20118 IU
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Vitamin C	26 mg
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Calcium	49 mg
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Iron	1 mg
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N/A=no information available

Source:

USDA Standardized Recipes Project - 2024

*MARKETING GUIDE

Food as Purchased for	25 Servings	50 Servings
Fresh sweet potatoes	8 lbs 12 oz	17 lbs 8 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.

The food safety temperatures are based on the FDA Food Code. Some information included may be different in your state. Always check with your local regulatory authority (health department) or sponsoring organization (sponsor) for guidance on current food safety requirements in your operation.

YIELD/VOLUME

25 Servings	50 Servings
About 9 lbs 6 oz	About 18 lbs 12 oz
About 1 gal 2 qts/1 steamtable pan (12" x 20" x 2 ½").	About 3 gal/2 steamtable pans (12" x 20" x 2 ½").

