



Cream of Potato Soup

USDA Recipe for Schools

Our Cream of Potato Soup is a creamy, comforting combination of potatoes and spices in a creamy broth.

NSLP/SBP CREDITING INFORMATION

1 cup (8 fl oz spoodle) provides $\frac{3}{8}$ cup starchy vegetable and $\frac{1}{8}$ cup additional vegetable.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
*Potatoes, red or white, fresh, unpeeled, 2" cubed	8 lb	2 gal 1 $\frac{1}{3}$ cups	16 lb	4 gal 2 $\frac{2}{3}$ cups	1 Place potatoes in a large stock pot.
Water		3 qt		1 gal 2 qt	2 Add water and salt. Simmer uncovered over medium-high heat until potatoes are soft.
Salt		1 tsp		2 tsp	3 Drain potatoes in a colander. Set aside for step 6.
Margarine, trans-fat free	8 oz	1 cup	1 lb	2 cup	4 In a large stock pot, add margarine and flour. Stir well until mixture forms into a paste.
Flour, whole-wheat	5 oz	1 cup 2 Tbsp	10 oz	2 $\frac{1}{4}$ cups	
Milk, low-fat (1%)		1 gal 2 $\frac{1}{2}$ cups		2 gal 1 qt 1 cup	5 Add milk. Stir constantly. Simmer uncovered over medium heat for 8–10 minutes.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					6 Add potatoes. Purée ingredients in stock pot with a bermixer for 3–5 minutes until mixture has a smooth consistency.
Old Bay seasoning		3 Tbsp 1 tsp		¼ cup 2 Tbsp 2 tsp	7 Add Old Bay seasoning, salt, pepper, corn, green onions, water, and chicken base. Simmer uncovered over medium heat for 3–5 minutes.
Salt		2 tsp		1 Tbsp 1 tsp	
Pepper, black or white, ground		2 tsp		1 Tbsp 1 tsp	
Corn (frozen), thawed, drained	15 oz	1 qt 3 cups 1 Tbsp	1 lb 14 oz	3 qt 2 cup 2 Tbsp	
*Green onions, fresh, tops and bottoms, minced	6 oz	⅔ cup 1 Tbsp 1 tsp	12 oz	1 ⅓ cup 2 Tbsp 2 tsp	
Water		2 cup		1 qt	
Chicken base		2 Tbsp 2 tsp		¼ cup 1 Tbsp 1 tsp	
					8 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
					9 Pour 1 gal 1 qt 1 cup (about 10 lb 10 ½ oz) soup into a half steam table pan (12 ¾" x 10 ½" x 6"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.
					10 Critical Control Point: Hold for hot service at 135 °F or higher.
					11 Portion with 8 fl oz ladle (1 cup).



NUTRITION INFORMATION

For 1 cup (8 fl oz ladle).

NUTRIENTS	AMOUNT
Calories	127
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Total Fat	3 g
Saturated Fat	1 g
Cholesterol	4 mg
Sodium	304 mg
Total Carbohydrate	20 g
Dietary Fiber	2 g
Total Sugars	5 g
Added Sugars included	N/A
Protein	5 g
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Vitamin D	36 IU
Calcium	129 mg
Iron	1 mg
Potassium	526 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	50 Servings	100 Servings
Green onions	8 oz	1 lb
Potatoes	8 lb 4 oz	16 lb 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.

YIELD/VOLUME

50 Servings	100 Servings
About 21 lb 5 oz	About 42 lb 10 oz
About 2 gal 2 qt 2 ² / ₃ cups/2 steam table pans (12 ³ / ₄ " x 10 ¹ / ₂ " x 6")	About 5 gal 1 qt 1 ¹ / ₄ cups/4 steam table pans (12 ³ / ₄ " x 10 ¹ / ₂ " x 6")

