



# Potatoes Au Gratin

## USDA Recipe for Schools

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

### NSLP/SBP CREDITING INFORMATION

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

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
*Fresh Yukon Gold potatoes, unpeeled, cubed 2"	8 lb 4 oz	2 gal	16 lb 8 oz	4 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 50 servings, use 2 pans. For 100 servings, use 4 pans.
OR					
*Fresh red potatoes, unpeeled, sliced					
Margarine, trans-fat free	4 oz	½ cup	8 oz	1 cup	<b>2</b> Sauce: Melt margarine in a medium stock pot.
*Fresh onions, chopped	1 lb	3 cups 2 Tbsp	2 lb	1 qt 2¼ cups	
					<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	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Whole-wheat flour	10 oz	2 cups 3 Tbsp 2⅓ tsp	1 lb 4 oz	1 qt ¼ cup 3 Tbsp 1⅔ tsp	<b>4</b> Add flour. Cook uncovered over medium heat for 30 seconds, stirring constantly to moisten flour.
Nonfat milk		1 gal 1 qt 2 cups		2 gal 3 qt	<b>5</b> Add 1 qt 1½ cup 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		2 tsp		1 Tbsp 1 tsp	<b>6</b> Add remaining milk, salt, pepper, nutmeg, garlic powder, Italian seasoning, and onion powder.
Ground black or white pepper		1 tsp		2 tsp	
Nutmeg, ground		1 tsp		2 tsp	
Garlic powder		2 Tbsp	2½ oz	¼ cup	
Italian Seasoning		2 Tbsp		¼ cup	
Onion powder		2 Tbsp		¼ cup	
					<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 1½ cups (about 5 lb) sauce over potatoes in steam table pan (12" x 20" x 2½"). Spread evenly.  For 50 servings, use 2 pans. For 100 servings, use 4 pans.
Low-fat cheddar cheese	1 lb 4 oz	1 qt 1 cup	2½ oz	2 qt 2 cups	<b>9</b> Sprinkle 2½ cups (about 10 oz) cheese over each pan.



## NUTRITION INFORMATION

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

NUTRIENTS	AMOUNT
<b>Calories</b>	<b>158</b>
<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>
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	50 Servings	100 Servings
Mature onions	1 lb 4 oz	2 lb 8 oz
Potatoes	11 lb 4 oz	22 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 17 lb 9 oz	About 35 lb 2 oz
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> ")	About 4 gal 1 qt 2 <sup>1</sup> / <sub>4</sub> cups/4 steam table pans (12" x 20" x 2 <sup>1</sup> / <sub>2</sub> ")