**Cream of Potato Soup**

**USDA Recipe for CACFP**

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

**CACFP CREDITING INFORMATION**

1 cup (8 fl oz spoodle) provides ½ cup vegetable.

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<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>25 SERVINGS</th>
<th>50 SERVINGS</th>
<th>DIRECTIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Weight</td>
<td>Measure</td>
<td>Weight</td>
</tr>
<tr>
<td></td>
<td><strong>25 SERVINGS</strong></td>
<td><strong>50 SERVINGS</strong></td>
<td><strong>DIRECTIONS</strong></td>
</tr>
<tr>
<td></td>
<td><strong>Measuring</strong></td>
<td><strong>Measuring</strong></td>
<td>****</td>
</tr>
<tr>
<td><em>Potatoes, red or white, fresh, unpeeled, 2” cubed</em></td>
<td>4 lb</td>
<td>1 gal ¾ cup</td>
<td>8 lb</td>
</tr>
<tr>
<td>Water</td>
<td>1 qt 2 cups</td>
<td>3 qt</td>
<td></td>
</tr>
<tr>
<td>Salt</td>
<td>½ tsp</td>
<td>1 tsp</td>
<td>3</td>
</tr>
<tr>
<td>Margarine, trans-fat free</td>
<td>4 oz</td>
<td>½ cup</td>
<td>8 oz</td>
</tr>
<tr>
<td>Flour, whole-wheat</td>
<td>2 ½ oz</td>
<td>½ cup 1 Tbsp</td>
<td>5 oz</td>
</tr>
<tr>
<td>Milk, low-fat (1%)</td>
<td>2 qt</td>
<td>1 ¼ cups</td>
<td>1 gal 2 ½ cups</td>
</tr>
</tbody>
</table>
## Cream of Potato Soup

### INGREDIENTS

<table>
<thead>
<tr>
<th>Weight</th>
<th>Measure</th>
<th>Weight</th>
<th>Measure</th>
</tr>
</thead>
<tbody>
<tr>
<td>6</td>
<td>Add potatoes. Purée ingredients in stock pot with a bermixer for 3–5 minutes until mixture has a smooth consistency.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Old Bay seasoning</td>
<td>1 Tbsp 2 tsp</td>
<td>3 Tbsp 1 tsp</td>
<td>7</td>
</tr>
<tr>
<td>Salt</td>
<td>1 tsp</td>
<td>2 tsp</td>
<td></td>
</tr>
<tr>
<td>Pepper, black or white, ground</td>
<td>1 tsp</td>
<td>2 tsp</td>
<td></td>
</tr>
<tr>
<td>Corn (frozen), thawed, drained</td>
<td>7 ½ oz</td>
<td>3 ¼ cups 1 ½ tsp</td>
<td>15 oz</td>
</tr>
<tr>
<td>*Green onions, fresh, tops and bottoms, minced</td>
<td>3 oz</td>
<td>½ cup 2 tsp</td>
<td>6 oz</td>
</tr>
<tr>
<td>Water</td>
<td>1 cup</td>
<td>2 cups</td>
<td></td>
</tr>
<tr>
<td>Chicken base</td>
<td>1 Tbsp 1 tsp</td>
<td>2 Tbsp 2 tsp</td>
<td></td>
</tr>
</tbody>
</table>

### DIRECTIONS

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 10.5 oz) soup into a half steam table pan (12 ¾” x 10 ½” x 6”).
For 25 servings, use 1 pan.
For 50 servings, use 2 pans.

10 Critical Control Point:
Hold for hot service at 140 °F or higher.

11 Portion with 8 fl oz ladle (1 cup).
## NUTRITION INFORMATION
For 1 cup (8 fl oz ladle).

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

N/A=data not available.

## SOURCE
USDA Standardized Recipes Project.

## MARKETING GUIDE

<table>
<thead>
<tr>
<th>Food as Purchased for</th>
<th>25 Servings</th>
<th>50 Servings</th>
</tr>
</thead>
<tbody>
<tr>
<td>Green onions</td>
<td>4 oz</td>
<td>8 oz</td>
</tr>
<tr>
<td>Potatoes</td>
<td>4 lb 2 oz</td>
<td>8 lb 4 oz</td>
</tr>
</tbody>
</table>

## 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

<table>
<thead>
<tr>
<th>25 Servings</th>
<th>50 Servings</th>
</tr>
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<tbody>
<tr>
<td>About 10 lb 10 ½ oz</td>
<td>About 21 lb 5 oz</td>
</tr>
<tr>
<td>About 1 gal 1 qt 1 ½ cups/1 steam table pan (12 ¾” x 10 ½” x 6”)</td>
<td>About 2 gal 2 qt 2 ¾ cups/2 steam table pans (12 ¾” x 10 ½” x 6”)</td>
</tr>
</tbody>
</table>