## 1 <br> SCALLOPED POTATOES WITH HAM



SCALLOPED POTATOES WITH HAM

| Ingredients | 50 Servings |  | 100 Servings |  |
| :---: | :---: | :---: | :---: | :---: |
|  | Measure | Weight | Measure | Weight |
| Butter |  | 1 lb .4 oz . |  | 2 lb .80 oz . |
| Flour, AP | $21 / 2 \mathrm{c}$. |  | $1 \mathrm{qt}$.1 c . |  |
| Black pepper | 1 tbsp. |  | 2 tbsp . |  |
| Milk, 1\% | $1 \mathrm{qt}$.1 c . |  | $2 \mathrm{qt}$.2 c . |  |
| Cheddar cheese, shredded |  | 3 lb .2 oz . |  | 6 lb .40 oz . |
| Onions, diced $1 / 4 "$ | $21 / 2 \mathrm{c}$. | $10 \mathrm{oz}$. | $1 \mathrm{qt}$.1 c . | 1 lb .40 oz . |
| Green peppers, diced 11/4" | $21 / 2 \mathrm{c}$. | 1102. | $1 \mathrm{qt}$.1 c . | 1 lb .60 oz . |
| Potatoes, sliced $1 / 8{ }^{\prime \prime}$ |  | 10 lb .4 oz . |  | 20 lb .80 oz . |
| JENNIE-O® All Natural Diced Turkey Ham ½", \#263620 |  | 4 lb .12 oz . |  | 9 lb .8 oz. |

1. Melt butter in stock pot or kettle. Blend in flour and pepper. Cook over low heat for 5 minutes. Gradually stir in milk and cook until sauce starts to thicken. Fold in cheese and stir slowly until cheese melts and sauce is smooth. Fold in onions and green peppers.
2. Use $520 " x 12 " \times 2 \frac{1}{2}$ " pans for 100 servings and 2 pans and 1 half-pan for 50 servings. Divide potatoes and ham evenly among pans. Fold sauce into pans.
3. Cover pans and bake at $350^{\circ} \mathrm{F}$ for 45 minutes. Uncover and continue to bake until potatoes are tender and golden brown, about 20-30 minutes. Hold at $140^{\circ} \mathrm{F}$ until service.
4. To portion, cut each full pan $4 \times 5$ and half pan $2 \times 5$.

1 serving provides 2 oz . meat/meat alternate and $1 / 2 \mathrm{c}$. (Starchy) vegetable.

For preparation by a food preparation establishment only, according to the food code or equivalent.

| Nutrients Per Serving |  |  |  |  |  |
| :--- | ---: | :--- | ---: | :--- | ---: |
| Calories | 359 cal | Trans Fat | 0 g | Carbohydrates | 23 g |
| Fat | 23 g | Cholesterol | 81 mg | Dietary Fiber | 3 g |
| Saturated Fat | 13 g | Sodium | 426 mg | Protein | 18 g |

check out
Think the pictures look delicious? Find the USDA formatted recipes behind
our recipes.
the photos, plus other ideas, online at jennieofoodservice.com/k12

