

Warm Baked Red Potato Salad



Mountain Brook School District. AL

Ingredients	Weight	Measure	Directions
Red Potatoes, Washed, Cubed	20 lbs		<ol style="list-style-type: none"> In a large bowl toss red potatoes in oil and kosher salt until coated. Place potatoes on a sheet pan and bake at 350° F, until potatoes are tender approx. 30-35 minutes. While potatoes are baking, cook bacon until crisp. Drain excess fat and set bacon aside. When cool crumble it up. When potatoes are done and cool enough to work with, place in a large mixing bowl. Add in bacon, sour cream, scallions, cheddar cheese and butter. Season with cracked black pepper and kosher salt. Fold all ingredients together, being careful to leave the potatoes chunky. Serve warm in 4oz portions. Serve using no. 8 disher.
Oil, Vegetable		2 cups	
Salt, Kosher		¼ cup 2 tbsp	
Bacon, Cooked, Crumbled	2 lbs		
Sour Cream		6 cups	
Scallions, Chopped		4 bunches	
Cheddar Cheese, Shredded		8 cups	
Butter, Chilled, Cubed	1 lb		
Black Pepper, Ground		4 tbsp	

Serving Size	1 Serving Provides	Yield
4 oz	½ c Starchy Vegetable	75

Nutrients Per Serving	
Calories 238	Sodium 176 mg
Protein 5 g	Cholesterol 9 mg
Carbohydrate 32 g	Dietary Fiber 3 g
Total Fat 11 g	Vitamin C 21 mg