

## Potatoes Au Gratin

**Servings:** YIELD: 100 Portions (2 Pans)

**Portions:** 1 Cup Each

**Pan Size:** 18 by 24-inch Roasting Pan

**Temperature:** 375 degrees F. Oven

### INGREDIENTS

35 lb. potatoes, white, fresh, 1/2-inch slices  
3 gal. water, boiling  
1/2 cup (5 oz) salt  
4 1/4 cups (1 lb 4 oz) milk, nonfat, dry  
5 1/2 qt. water, warm  
3 cups (1 lb 8 oz) butter or margarine, melted  
3 cups (12 oz) flour, wheat, hard  
3 tbsp. salt  
2 1/4 qt. (3 lb) cheese, cheddar, ground  
1 tsp. mustard, ground  
3 cups (1 lb) bread crumbs, dry  
1 cup (8 oz) butter or margarine, melted  
1 1/2 cups (8 oz) cheese, cheddar, ground

### INSTRUCTIONS

Cover potatoes with salted water; add 1/2 cup salt; bring to a boil and cook 20 minutes or until tender. Drain well. Place 3 1/2 gal potatoes in each pan. Set aside. Reconstitute milk and warm water; heat to just below boiling. DO NOT BOIL. Blend butter or margarine and flour together until smooth. Add roux and 3 tbsp salt to milk, stirring constantly. Simmer 5 minutes or until thickened. Add cheese and mustard to sauce. Stir until cheese is melted. Pour about 1 gal sauce evenly over potatoes in each pan. Blend crumbs and butter or margarine; add cheese. Sprinkle. 2 cups of mixture over each pan of potatoes. Bake 45 minutes or until brown.

- NOTE: 1. 45 lb fresh white potatoes A.P. will yield 35 lb peeled potatoes.  
2. Peeled potatoes may be dipped for 3 to 4 minutes in solution of Antioxidant and water to prevent discoloration.  
3. Other types of milk may be used in place of nonfat dry milk and warm water.