

Recipe Name:

Baked Potato Soup

Recipe #: SS0037

Number of Servings: 256

Portion Size: 6 oz

Cost per Serving: \$ 0.23

Ingredients

3 3/4 Lb, 2 oz	Pork, bacon, raw, layout, AP (18-22 ct)
46 1/2 Lb	Potatoes, baker style, fresh
3/4 Lb, 3 3/4 oz	Margarine, bulk
3 3/4 Lb, 2 oz	Onions, green, fresh
1/2 Lb	Flour, all purpose
4 1/2 Gal, 1 2/3 Cup	Water, cool
1 1/2 Cup, 1 3/4 Tsp	Soup base, CHICKEN, LOW SODIUM
1 3/4 Gal, 3 Cup	Milk, 2%, bulk
2 3/4 Lb, 2 3/4 oz	Cheese, cheddar, shredded
3/4 Lb, 3 3/4 oz	Onions, green, fresh
1/4 Cup, 1 1/2 Tsp	Spice, pepper, black, ground

Diets

This recipe is also suitable for the following diets:

CCHO

FINGER FOOD: Serve in a Cup or Mug.

2 GRAM

HEART HEALTHY

OMIT BACON and prepare with PEELED POTATOES (NO SKINS) for the following diets:

MECH SOFT

DYSPHAGIA MECH

OMIT BACON and prepare with PEELED POTATOES (NO SKINS) for the following diets. Refer to PUREED SOUP Recipe (#P26).

PUREE

NOT APPROPRIATE for the following diets. Refer to Spreadsheet.

LIBERAL HOUSE RENAL

RENAL

TO SAFELY MANAGE FOOD ALLERGIES CONTINUALLY REVIEW INGREDIENT LABELS ON CURRENT FOOD INVENTORY.

Directions

NOTE: NOT ALLOWED FOR INDIVIDUALS REQUIRING THICKENED LIQUIDS! THICKEN TO THE ORDERED CONSISTENCY BEFORE SERVING.

CCP: Thaw bacon under refrigeration (41°F).

CCP: Using clean and sanitized equipment, dice bacon. Cover and refrigerate (41°F) until needed in recipe.

CCP: Under cool, running water rinse green onions. FINELY CHOP onions (#1) and THINLY SLICE onions (#2). Cover and refrigerate (41°F) until needed in recipe.

CCP: Under cool, running water rinse and scrub potatoes. Remove any blemishes.

1. Preheat oven to 400°F. Place potatoes on baking pans. Bake potatoes for approximately 1-1 1/2 hours or until soft. COOL potatoes.

CCP: If preparing potatoes a day in advance, cool down potatoes from 135°F to 70°F or less within 2 hours and then to 41°F or less within an additional 4 hours. Cover and refrigerate (41 ° F) until needed in recipe.

2. Dice cooled potatoes into 1/2" cubes. *DO NOT PEEL, unless indicated for texture modified or puree diets. Cover and set aside.
3. Saute bacon until crisp and drain fat. Crumble bacon, cover and set aside until needed in recipe.
4. In a large stock pot melt margarine over medium heat. Add green onions (#1) and saute until fragrant, about 2-3 minutes.
5. Stir flour into margarine and onions. Cook for 5-10 minutes to make roux.
6. Combine water and chicken base. Add broth to roux. Bring to a boil then reduce heat and simmer for 15-20 minutes. Stir in diced potatoes, milk and bacon.
7. Add cheese, green onions (#2) and black pepper. Stir until cheese is melted. Bring to a gentle simmer and heat. DO NOT BOIL.

CCP: Hold at 140°F or higher for meal service.

8. Using a 6 oz ladle, serve 6 oz per portion.

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Critical Control Points

CCP: Cook to a minimum of 145°F.

CCP: Finished product must maintain a MINIMUM temperature of 135°F or 140°F (BASED ON CURRENT STATE REGULATIONS) during entire service period. Keep covered whenever possible.

CCP: Discard any pureed and/or ground portions issued to the service line.

CCP: Transfer unserved product into shallow 2" deep pans with a product depth no greater than 2". Cover loosely. Quick chill.

CCP: Take and record temperature every hour during chill down. Must go from 140°F to 70°F in 2 hours, from 70°F to 41°F in an additional 4 hours.

CCP: Cover, label and date. Refrigerate at or below 41°F for up to 3 days (based on quality maintained).

CCP: Reheat food to 165°F for 15 seconds within two hours.

CCP: Discard unused product.

Nutrients

Portion Size: **6 oz**

Nutrient	Portion	100grs.	Nutrient	Portion	100grs.	Nutrient	Portion	100grs.
Calories	132.15	64.39	Sodium (mg)	135.92	66.22	Iron (mg)	0.88	0.43
Total Fat (g)	4.86	2.37	Carbohydrate (g)	18.01	8.78	Calcium (mg)	91.81	44.73
Sat Fat (g)	2.01	0.98	Fiber (g)	2.01	0.98	Potassium (mg)	429.50	209.26
Cholesterol (mg)	9.52	4.64	Protein (g)	5.24	2.55	Phosphorus (mg)	108.51	52.87