



825073 - Creamy Ranch Potato Salad

Source: K12 Culinary

Number of Portions: 48

Size of Portion: 1/2 cup

Components:

Meat/Alt:

Grains:

Fruit:

Vegetable: 0.5 cup

Milk:

Recipe Subgroups:

Vegetable, Starchy

Attributes:

Vegetables

HACCP Process: #3 Complex Food Preparation

Ingredients	Measures	Instructions
051372 POTATOES, FRESH, RUSSET (BAKING TYPE), B... 002029 PARSLEY,DRIED.....	10 lbs 2 tsp	Rinse potatoes under running water and scrub clean with a vegetable brush. Place potatoes in a single layer in a perforated full-size 2-inch deep steamtable pan. Steam the potatoes until they are tender through the center. As an option, boil the potatoes - place clean whole potatoes in a stockpot or a steam jacketed kettle. Fill with cold water to cover. Bring to a boil over medium high heat then reduce to a simmer. Continue to simmer until the potatoes are tender through the center, about 25 minutes. Drain the potatoes. Chill potatoes immediately. CCP: Heat to 135° F or higher. CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 Hours
011143 CELERY,RAW..... 011282 ONIONS,RAW.....	8 OZS (diced) 2 OZS (diced)	Weigh required amount of celery and onion. Rinse vegetables under running water and drain thoroughly in a colander. Cut celery into very small 1/8 inch dice. Cut onion in half, then into small 1/4 inch dice..
001088 MILK,BTTRMLK,FLUID,CULTURED,LOWFAT..... 826144 Mayonnaise, RedCal, Ventura Foods 72040..... 002053 VINEGAR,DISTILLED..... 002020 GARLIC POWDER..... 002026 ONION POWDER..... 002047 SALT, TABLE..... 002030 PEPPER,BLACK.....	2 cups 1 cup 2 Tbsp 2 tsp 2 tsp 1/2 Tbsp 1 TSP (ground)	In a large mixing bowl combine the sliced celery, onion, buttermilk, mayonnaise, white vinegar, garlic powder, onion powder, salt, and black pepper. Gently stir in diced celery and onion.

		Remove the chilled potatoes from the refrigerator. Leave the skin on the potatoes and dice the potatoes into ½ inch cubes. Add diced potatoes to the mixing bowl with the celery and dressing. Stir gently until the potatoes are well dressed.
		Transfer the potato salad to 2 inch deep steamtable pans for service. Sprinkle 2 teaspoons of dried parsley over each pan to garnish. Serve ½ c. using a no. 8 scoop or disher.
CCP: Hold and Serve at 41 degrees F. or lower.		

*Nutrients are based upon 1 Portion Size (1/2 cup)

Calories	98 kcal	Cholesterol	2 mg	Sugars	*0.9* g	Calcium	27.51 mg	15.49%	Calories from Total Fat
Total Fat	1.68 g	Sodium	129 mg	Protein	2.45 g	Iron	0.85 mg	2.35%	Calories from Saturated Fat
Saturated Fat	0.25 g	Carbohydrates	19.03 g	Vitamin A	29.2 IU	Water ¹	*15.38* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	1.39 g	Vitamin C	5.8 mg	Ash ¹	*0.33* g	78.03%	Calories from Carbohydrates
								10.04%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.