



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:

HACCP Process: #3 Complex Food Preparation

| Ingredients | Measures | Instructions |
|--|---|--|
| 051372 POTATOES, FRESH, RUSSET (BAKING TYPE), B... | 10 lbs | <p>Rinse potatoes under running water and scrub clean with a vegetable brush.</p> <p>Place potatoes in a single layer in a perforated full-size 2-inch deep 2 inch full size perforated pan.</p> <p>Steam the potatoes until they are tender through the center.</p> <p>Transfer cooked potatoes to sheet pan(s). Immediately place in refrigerator to cool just enough to handle. Set a timer for 15 minutes!</p> <p>Remove potatoes from refrigerator. Do not peel. Cut into ½ " dice.</p> <p>Return to sheet trays, place in cooler and refrigerate until fully cooled.</p> <p>CCP: Heat to 135° F or higher.</p> <p>CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 Hours.</p> <p>CCP: No bare hand contact with ready to eat food.</p> |
| 011143 CELERY,RAW..... 011282 ONIONS,RAW..... | 8 OZS (diced) 2 ozs | <p>CCP: No bare hand contact with ready to eat food.</p> <p>Weigh required amount of celery and onion. Rinse vegetables under running water and drain thoroughly in a colander.</p> <p>Cut celery into very small ¼ inch dice.</p> <p>Mince onion into very small pieces.</p> <p>CCP: No bare hand contact with ready to eat food.</p> |
| 001088 MILK,BTTRMLK,FLUID,CULTURED,LOWFAT..... 825093 Mayonnaise, RedCal, gal, Dukes 06073..... 002053 VINEGAR,DISTILLED..... 799903 GARLIC,GRANULATED..... 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) | <p>In a large mixing bowl combine the buttermilk, mayonnaise, white vinegar, garlic powder, onion powder, salt, and black pepper.</p> <p>Gently stir in diced celery and minced onion.</p> |

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| | | CCP: No bare hand contact with ready to eat food. Remove the chilled potatoes from the refrigerator. Add diced potatoes to the mixing bowl with the dressing. Toss gently until the potatoes are well coated with the dressing. |
| | | Transfer the potato salad to 2 inch pans for service. Serve ½ c. using a no. 8 disher. CCP: Hold and Serve at 41° F or lower. |

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

| | | | | | | | | | |
|------------------------|----------|---------------|---------|-----------|---------|--------------------|-----------|---------|-----------------------------|
| Calories | 97 kcal | Cholesterol | 4 mg | Sugars | *0.7* g | Calcium | 27.60 mg | 17.22% | Calories from Total Fat |
| Total Fat | 1.86 g | Sodium | 131 mg | Protein | 2.44 g | Iron | 0.84 mg | 2.46% | Calories from Saturated Fat |
| Saturated Fat | 0.27 g | Carbohydrates | 18.34 g | Vitamin A | 27.1 IU | Water ¹ | *15.37* g | *0.00%* | Calories from Trans Fat |
| Trans Fat ² | *0.00* g | Dietary Fiber | 1.38 g | Vitamin C | 5.7 mg | Ash ¹ | *0.33* g | 75.29% | Calories from Carbohydrates |
| | | | | | | | | 10.02% | 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.