

ZEA POTATOES - PREP PORTIONS

© All rights reserved Taste Buds, Inc. - Confidential

Yield: (9) 2 pound portion bags (approximately 54 orders)
Shelf Life: 2 Days (prepped)
Equipment: Gloves, kettle, kettle basket, scale, large portion bags, 2 full sheet trays, 1 cup measuring, 1/4 cup measuring, 1 gallon measuring pitcher, long handled spatula.

Ingredients:
(2) 10lb. Skin on potato wedges
6 gallon Water for cooking
2 cups Kosher Salt

Procedure:

1. Measure water and salt into kettle set on high. Cover with a full sheet pan and bring to a full boil.
2. Pour potatoes into kettle basket, and gently lower the basket into the boiling water. Gently stir using red handled, high heat spatula to separate potatoes. Replace the full sheet pan on the kettle.
3. **Cook for 12 minutes. SET TIMER!!**
NOTE: WATCH FOR BOIL OVER.
4. Once the water has returned to a full boil, the sheet pan can be removed.
5. Once timer sounds, lift basket carefully to drain.
6. Split the potatoes onto 2 full size sheet pans. Spread to an even layer then transfer to the walkin refrigerator. Allow to cool uncovered until 40°.
7. Once completely cooled, portion into (9) 2lb. bags.

If Second Batch is Needed:

1. Add an additional 1 gallon of water to the kettle.
2. Add an additional 1/2 cup of salt.
3. Repeat original cooking procedure.

NOTE: ONLY 2 batches can be produced using the original water. If a 3rd batch is needed, the kettle must be emptied and start procedure

C:

T:

F/A:

HR:

SL: 2 days refrigerated.

