

SWEET POTATOES

06/13/2012

Yield: 23 quarts (approximately 138 orders)

Shelf Life: 3 days (refrigerated)
2 hours (on the line)

Equipment: Scale, sheet trays, wire rack, 9" deep lexan, spatula, chub stand, chub bags, chub ties, preheated convection oven, oven thermometer

Ingredients

5 pounds Melted Butter Blend

40 pounds Roasted Sweet Potatoes (80 pounds raw)

Procedure

1. Preheat oven to 350°.
2. Weight out 80 pounds of raw sweet potatoes, and **wash thoroughly**. Place the potatoes on sheet trays, and roast in a 350° oven until soft and the skin separates from the meat of the potato (Approximately 1 1/2 - 2 hours).
3. Set up an ice bath, and allow the potatoes to cool just enough to be handled safely.
NOTE: Do not let the potatoes get cold, or it will be impossible to properly incorporate the butter into the potatoes.
4. Cut the potatoes in half lengthwise, and press through a wire rack into a full size 9" deep lexan. Discard the skins.
NOTE: Gently scrape the potatoes back and forth on the wire rack to achieve the highest possible yield.
5. Weigh the cooked, smashed potatoes, and add the melted butter blend according to the chart below.

Weight of cooked potatoes	Butter blend to add
40 pounds	5 pounds
42 pounds	5.25 pounds
44 pounds	5.50 pounds
46 pounds	5.75 pounds
48 pounds	6 pounds
50 pounds	6.25 pounds

NOTE: For every additional 2 pounds of cooked potatoes over 50 pounds, add an additional 1/4 pound of butter blend.

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6. Using a spatula, stir in melted Butter Blend, ensuring the potatoes in the corners of the lexan get thoroughly mixed in.
7. Immediately chub into 1/2 gallon portions, and place into an ice bath.
8. Once cooled to 40°, remove from ice bath, and store refrigerated on a sheet tray.
9. Label, Date, and Rotate.

Re-heating Procedure

1. To reheat, place in a hot pot until a temperature of 160° is reached.
2. Transfer to 1/3 pans with liners, and place in the steam well.
The 1/3 pans MUST be lined with pan liners.

C: Bright orange color; Dark specks; Butter fully incorporated; No pool of oil
T: Smooth texture with small potato pieces; No eyes, skin, or debris present
F/A: Sweet and buttery flavor profile
HR: 1/3 pan with liner at 160° on the line; Refrigerated in plastic chub bags
SL: 2 hours heated; 3 days chilled