

# Potato Turnip Gratin

 Cooking time: 60-90 minutes  
HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: ½ cup Vegetable

NSLP: ⅜ cup Starchy Vegetable, ⅛ cup Other Vegetable

SFSP: ½ cup Vegetable

| Ingredients                            | 12 Servings       |                          | 24 Servings        |              |
|--|-------------------|--------------------------|--------------------|--------------|
|  | Weight            | Measure                  | Weight             | Measure      |
| Unsalted butter or margarine           | 1½ ounces         |                          | 3 ounces           |              |
| Yellow onions, finely diced            | 3½ ounces         | ¾ cup                    | 7 ounces           | 1½ cups      |
| Salt                                   |                   | 1¼ teaspoon              |                    | 2½ teaspoons |
| Garlic powder                          |                   | 1 teaspoon               |                    | 2 teaspoons  |
| Black pepper                           |                   | ⅜ teaspoon               |                    | ¾ teaspoon   |
| Enriched all-purpose flour             | 1.7 ounces        | ¼ cup +<br>2 Tablespoons | 3.4 ounces         | ¾ cup        |
| Instant nonfat dry milk, reconstituted |                   | 1 quart                  |                    | ½ gallon     |
| Russet potatoes                        | 2 pounds 6 ounces |                          | 4 pounds 12 ounces |              |
| Turnips                                | 11 ounces         |                          | 1 pound 6 ounces   |              |
| Parmesan cheese, grated                |                   | ½ cup                    |                    | 1 cup        |
| Unsalted butter                        | 1 ounce           |                          | 2 ounces           |              |
| Enriched dry bread crumbs              | 1.7 ounces        | ¼ cup<br>2 Tablespoons   | 3.4 ounces         | ¾ cup        |



## Directions

1. Preheat oven to 350°F.
2. Place 1½ ounces butter in a saucepan and heat over medium heat until the butter melts. Add the finely diced onions. Stir the onions until they are well incorporated with the butter. Cover and sweat the onions until softened, about 5 minutes. Stir in the salt, garlic powder, and black pepper, and cook for 1 minute. Add the flour to the butter and stir until thoroughly combined and it forms a thick paste. Continue to cook, stirring, for about 2 minutes. Whisk the reconstituted nonfat dry milk into the flour and butter mixture. Increase the heat to medium-high and continue to whisk constantly until the sauce comes to a low simmer and thickens slightly. Remove the sauce from the heat and set aside.
3. Spray pans with pan release spray. For 12 servings use a 9x13-inch baking dish. For 24 servings, use a 2-inch full-size steamtable pan, or use 2 9x13-inch baking dishes.

*continues*

# Potato Turnip Gratin, continued

## Directions, continued

4. Wash potatoes and turnips, but do not peel. Trim tops off turnips and remove blemishes from potatoes and turnips. Slice potatoes and turnips evenly into  $\frac{1}{8}$  inch slices. Place the sliced potatoes and turnips into the prepared pans. Divide vegetables evenly if using two pans. Arrange the slices so the two vegetables are evenly dispersed and the slices lay flat in layers.
5. Pour the prepared sauce over the vegetables and press the slices down so they are mostly submerged in the sauce. Sprinkle with the grated parmesan cheese.
6. Prepare the topping by combining 1 ounce melted butter and bread crumbs. Sprinkle evenly over the top of the sliced vegetables.
7. Bake in the preheated 350°F oven for approximately 50–60 minutes, or until the sauce is bubbling and thick and the bread crumbs have browned. Reduce the heat to 275°F and continue to bake for another 15–30 minutes, or until the vegetables are very tender.

CCP: Heat to 165°F or higher for at least 15 seconds.

CCP: Hold for hot service at 135°F or higher.

Cut each 9x13-inch pan 3x4 into 12 portions, or cut each 2-inch full-size pan 4x6 into 24 portions. Or serve  $\frac{2}{3}$  cup portions using a #6 scoop.

| Serving                                       | Yield                       | Volume                      |
|---|-----------------------------|-----------------------------|
| $\frac{1}{12}$ of pan                         | 12 Servings: about 4 pounds | 12 Servings: about 2 quarts |
| $\frac{1}{24}$ of pan<br>or $\frac{2}{3}$ cup | 24 Servings: about 8 pounds | 24 Servings: about 1 gallon |

| Nutrients Per Serving |       |               |        |           |        |
|-----------------------|-------|---------------|--------|-----------|--------|
| Calories              | 199   | Sodium        | 396 mg | Vitamin A | 562 IU |
| Total Fat             | 6.5 g | Carbohydrate  | 28 g   | Vitamin C | 12 mg  |
| Saturated Fat         | 4 g   | Dietary Fiber | 2 g    | Iron      | 1 mg   |
| Cholesterol           | 18 mg | Protein       | 6 g    | Calcium   | 244 mg |