

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	48 Servings		96 Servings	
	Weight	Measure	Weight	Measure
Unsalted butter or margarine	6 ounces		12 ounces	
Yellow onions, finely diced	14 ounces	3 cups	1 pound 12 ounces	1 quart + 2 cups
Salt		1 Tablespoon + 2 teaspoon		3 Tablespoons + 1 teaspoon
Garlic powder		1 Tablespoon + 1 teaspoon		2 Tablespoons + 2 teaspoons
Black pepper		1½ teaspoons		1 Tablespoon
Enriched all-purpose flour	6.8 ounces	1½ cups	13.6 ounces	3 cups
Instant nonfat dry milk, reconstituted		1 gallon		2 gallons
Russet potatoes	9 pounds 8 ounces		19 pounds	
Turnips	2 pounds 12 ounces		5 pounds 8 ounces	
Parmesan cheese, grated		2 cups		1 quart
Unsalted butter	4 ounces		8 ounces	
Enriched dry bread crumbs	6.8 ounces	1½ cups	13.6 ounces	3 cups



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 2-inch full-size steamtable pans with pan release spray. For 48 servings use 2 pans, for 96 servings use 4 pans.

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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 3 pounds 12 ounces the sliced potatoes and 1 pound 6 ounces of the sliced turnips into each prepared pan. Arrange the slices so the two vegetables are evenly dispersed and the slices lay flat in layers.
5. Pour $\frac{1}{2}$ gallon of the prepared sauce over the vegetables in each pan, and press the slices down so they are mostly submerged in the sauce. Divide the grated parmesan cheese between each pan and sprinkle over the vegetables.
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 pan 4x6 into 24 portions. Or serve $\frac{2}{3}$ cup portions using a #6 scoop.

Serving	Yield	Volume
$\frac{1}{12}$ of pan	48 Servings: about 16 pounds	48 Servings: about 2 gallons
$\frac{1}{24}$ of pan or $\frac{2}{3}$ cup	96 Servings: about 32 pounds	96 Servings: about 4 gallons

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