



Simplot Old Fashioned Way® Potatoes - Sliced Potatoes

Already 50% cooked, Old Fashioned Way® ingredient potatoes slash your prep time and improve consistency. Peeled, cut, water-blanching then frozen, these cuts are made from premium potatoes for true home-cooked flavor. These 3/8" slices speed up any sautéed, scalloped, or fried potato recipe.

Nutrition

Serving Size: 3 oz
Servings per container about 144
Calories: 60

	Amount per serving	% Daily Values
Total Fat	0g	0%
Saturated Fat	0g	0%
Trans Fat	0g	
Cholesterol	0mg	0%
Sodium	15mg	1%
Total Carbohydrates	13g	5%
Dietary Fiber	1g	4%
Total Sugars	0g	
Includes 0g Added Sugars		0%
Protein	2g	
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	0.4mg	2%
Potassium	290mg	6%

The % Daily Value tells you how much a nutrient in a serving of foods contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

Ingredients

POTATOES, DISODIUM DIHYDROGEN PYROPHOSPHATE (TO MAINTAIN NATURAL COLOR).

Product Specification

SKU	10071179292302
Cut Size	3/8"
Pack	6/4.5lb
Brand	Simplot Old Fashioned Way® Potatoes
Gross Weight	29lb
Net Weight	27lb
Country of Manufacture	US
Halal	N
Kosher	N
Vegan	Y
Vegetarian	Y
Low Fat	Y
Low Sodium	Y
Zero Grams Trans Fat	Y

Shipping Information

Length	in
Width	in
Height	in
Case Cube	0
TixHi	9X8
Shelf Life	365 Days
Storage Temp From/To	-10°F / 10°F

Benefits

- Get the scratch-made potato flavor and texture you want in half the time
- Reduce your labor costs
- 100% usable with no peeling or cutting
- Consistent, fresh potato quality

Serving Suggestions

An excellent quick prep potato for ingredient use. Hot German Potato Salad. Works well for au gratin or use to make scratch-flavor mashed potatoes. Slices are great for mashed potatoes, breakfast side dishes, and au gratins.

Preparation Instructions For Food Safety And Quality

FOR FOOD SAFETY AND QUALITY, FOLLOW THESE COOKING INSTRUCTIONS. ENSURE PRODUCT REACHES AN INTERNAL TEMPERATURE OF 165°F.

STEAMER METHOD STEP 1: PLACE FROZEN OLD FASHIONED WAY® IN STEAM TABLE PANS. 4 ½ POUNDS FOR A HALF SIZE PAN, 9 POUNDS FOR A FULL SIZE PAN. STEP 2: HEATING TIMES ARE RANGES ONLY AND SHOULD BE ADJUSTED BASED ON YOUR EQUIPMENT PRESSURELESS - 16-20 MINUTES CONVECTION - 10-15 MINUTES PRESSURE - 10 PSI - 20-24 MINUTES STEP 3: CONDIMENT ADDITION SUGGESTED CONDIMENT ADDITION AS FOLLOWS: 1/2 STEAM TABLE PAN 1 TEASPOON SALT 4 OUNCES BUTTER/MARGARINE 1 CUP MILK FULL STEAM TABLE PAN 2 TEASPOONS SALT 8 OUNCES BUTTER/MARGARINE 2 CUPS MILK ADJUST MILK, BUTTER, AND SALT TO YOUR PERSONAL TASTES. STEP 4: MIXING OR MASHING CAN BE DONE USING ELECTRIC MIXERS OR BY HAND FOR LIGHTER, FLUFFIER TEXTURE WHIP FOR 10-30 SECONDS ON HIGH SETTING. IMPORTANT: ALLOW TO SIT FOR 2 MINUTES AFTER STEAM COOKING AND BEFORE MIXING TO ALLOW EXCESS MOISTURE TO DISSIPATE. OLD FASHION WAY® IS COOKED WHEN PIECES ARE EASILY BROKEN WITH A FORK.

BOILING WATER METHOD STEP 1: BRING 2 ½ GALLONS WATER TO A BOIL AND THEN ADD 4 ½ POUNDS FROZEN OLD FASHION WAY®. LEAVE HEAT ON HIGH. STEP 2: HEATING TIMES ARE RANGES ONLY AND SHOULD BE ADJUSTED BASED ON YOUR EQUIPMENT. BOILING WATER - 5-15 MINUTES STEP 3: CONDIMENT ADDITION SUGGESTED CONDIMENT ADDITION AS FOLLOWS: 1 TEASPOON SALT 4 OUNCES BUTTER/MARGARINE 1/3 CUP MILK ADJUST MILK, BUTTER, AND SALT TO YOUR PERSONAL TASTES. STEP 4: MIXING OR MASHING CAN BE DONE USING ELECTRIC MIXERS OR BY HAND FOR LIGHTER, FLUFFIER TEXTURE WHIP FOR 10-30 SECONDS ON HIGH SETTING. IMPORTANT: DRAIN WATER OFF IN COLANDER THEN ALLOW TO SIT FOR 2 MINUTES OLD FASHION WAY® IS COOKED WHEN PIECES ARE EASILY BROKEN WITH A FORK.

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