

Cream of Potato Soup¹⁵

Number of Servings: 15 (285.62 g per serving)

Amount	Measure	Ingredient
4 3/4	Tbs	Margarine, soft, safflower oil
9 1/2	Tbs	Onion, white, fresh, chpd
4 3/4	Tbs	Flour, all purpose, white, bleached, enrich
3 3/4	tsp	Base, chicken, low sod, 0144, FS
1/8	tsp	Spice, pepper, black
2 1/2	cup	Water, tap, municipal
2 1/2	qt	Milk, 1%, w/add vit A & D
6.00	cup	Potatoes, peeled, ckd, diced
14.00	Tbs	Celery, fresh, diced
3/4	tsp	Salt, table, iodized

Nutrients per serving

Nutrition Facts	
Serving Size (286g)	
Servings Per Container	
Amount Per Serving	
Calories 170	Calories from Fat 45
% Daily Value*	
Total Fat 5g	8%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 270mg	11%
Total Carbohydrate 24g	8%
Dietary Fiber 1g	4%
Sugars 9g	
Protein 7g	
Vitamin A 10%	Vitamin C 10%
Calcium 20%	Iron 2%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300 mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Instructions

Melt margarine. Add onions and saute until tender
 Add flour, a cup of the water, and pepper to onions. Stir until blended. Cook for 2 minutes
 Add rest of the water, then chicken base and stir until mixture thickens and chicken base is completely dissolved and combined.
 Add potatoes and celery that have been cooked until just tender and drained..
 Stir in hot milk. Heat to 180F
 1 serving = 1 1/4 cup
 1 1/4 cup = 1 1/2 CS

HACCP

Holding :

- Hold for hot service at an internal temperature of 135 F or higher.

Cooling :

- Cool to an internal temperature of 70 F within 2 hours and cooled to 41 F within 4-6 hours.

Notes

1 1/4 C = 1 1/2 CS