







- Capitalize on the familiarity of these proven favorites.
- Please your customers by serving casseroles with a rich, cheesy flavor and firm potato texture.
- Cut your labor expense by taking advantage of their easy preparation.

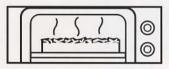
PREPARATION



Step 1 Measure 4 1/2 qts. boiling water and 4 oz. margarine into steam table pan. Stir in sauce mix until dissolved.



Step 2 Add potato slices. Stir thoroughly.



Step 3 Bake uncovered in pre-heated oven for 45 minutes. Standard oven -400°F. Convection oven - 300°F.

PACKAGING & YIELD INFORMATION

Case Pack: 6/2.25 lb. imperial gallon

Pure-Pak cartons per case

Case Cube: 1.12 13.5 lbs. Net Weight: **Gross Weight:** 16.2 lbs. Servings/Carton: 55

(3 oz.)

Servings/Case: (3 oz.)

Sugars (g)

330

Portion Size: OZ. Menu Price: Portion Cost: Gross Profit: Serving/Week: Gross Profit/Week: \$ Gross Profit/Month: \$

Product Code:



NUTRITIONAL INFORMATION

Based on 3 oz. serving	Scalloped	Au Gratin		Scalloped	Au Gratin
(Prepared with 4 oz. of margarine)			Protein (g)	1.8	1.8
Calories	82	83	Vitamin A (IU)	78	81
Calories from Fat	21	23	Vitamin C (mg)	4.2	3.8
Total Fat (g)	2.4	2.6	Calcium (mg)	32	39
Saturated Fat (g)	0.6	0.7	Iron (mg)	0.2	0.2
Polyunsaturated Fat (g)	0.6	0.7	Vitamin B1 Thiamin (mg)	0.0	0.0
Monounsaturated Fat (g)	1.1	1.2	Vitamin B2 Riboflavin (mg)	0.04	0.01
Cholesterol (mg)	2.0	1.3	Niacin (mg)	0.6	0.7
Sodium (mg)	290	364	Phosphorus (mg)	51	73
Total Carbohydrates (g)	13	13	Potassium (mg)	171	190
Other Carbohydrates (g)	11	10			
Dietary Fiber (TDF) (g)	1.0	1.0			

BASIC AMERICAN FOODS

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