

BUTTER BUDS®

SEASONED POTATO WEDGES

Number of portions: 50 Size of portion: 1/2 each

Potatoes, raw	25 medium	Wash potatoes and cut in half lengthwise, skin on. Mix dehydrated garlic, celery salt, pepper, paprika, and salt. Place in spice shaker. Spray each steamtable pan (12" x 20" x 2 1/2") with Buttermist®. For 50 servings, use 4 pans. For 100 servings, use 8 pans. Place 13 potato halves in each pan cut-side up. Spray potatoes with Buttermist® spray. Sprinkle spice mixture over potatoes. Turn potatoes cut-side down for browning. Bake: Conventional oven: 450° F for 25-30 minutes Convection oven: 425° F for 20-25 minutes Bake until the surface is golden-brown. CCP: Heat to 140° F or higher. 8. CCP: Hold for hot service at 135° F or higher. Optional: Substitute Garlic Buttermist® for Buttermist® if increased garlic flavor is desired.
Garlic, dehydrated or powder	1/2 tsp	
Black Pepper	1 tsp	
Paprika	4 tsp	
Salt	1 tsp	
Buttermist® food spray and pan spray		

Nutritional Information

Calories 83 kcal Iron .89 mg Protein 2.19 g 10.58% Calories from protein Cholesterol 00mg Calcium 13.34 mg Carbohydrates 18.76 g 90.68% Calories from carbohydrates Sodium 57.25 mg Vitamin A 99.29 IU Total Fat .12 g 1.32% Calories from trans fat Dietary Fiber 2.43 g Vitamin A 11. 16 RE Saturated Fat 0.03 g 0.35% Calories from saturated fat Water 84.52 Vitamin C 21.13 g Trans Fat *0.00* g N/A% Calories from Trans Fat Ash 1.30

*Note: * - asterisk denotes nutrients with either missing or incomplete nutrient data*