

Potato Soup w/ Ham & Breadstick

Servings:	100.00
Serving Size:	1.00 Cup
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Complex Food Prep

Homemade potato soup with bacon and ham and breadstick- NHS

Nutrition Information

Calories	468.72	Protein	22.70g
Fat	19.90g	SaturatedFat	11.95g
Trans Fat	0.00g	Cholesterol	72.85mg
Carbohydrates	50.97g	Fiber	4.81g
Sugar	9.43g	Sodium	1208.02mg
Iron	2.08mg	Vitamin C	11.09mg
Vitamin A	486.03IU	Calcium	326.20mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
2 Pound	191205	BUTTER PRINT SLTD GRD AA 36-1 GFS	Melt
2 Pound	781592	CELERY STIX 4-3 RSS	Chop Celery
1 Cup	513997	SPICE ONION MINCED 12Z TRDE	
9 1/3 Cup	113336	MILK PWD INST FF 50 MMPA	Combine with 2 gals of water
2 Cup	104396	BACON TOPPING 3/8 DCD 2-5 HRML	
4 #10 CAN	118583	POTATO DCD 6-10 GFS	
10 Pound	100188-H	Ham, Cubed Frozen	
2 Teaspoon	108286	SALT IODIZED 25 CARG	
1 Teaspoon	225037	SPICE PEPR BLK REG GRIND 16Z TRDE	

Measurement	DistPart #	Description	Preparation Instructions
1 1/8 Cup	559911	POTATO PRLS GLDN X-RICH 6-3.7 BAMER	
4 Pound	150250	CHEESE CHED MLD SHRD 4-5 LOL	
100 Each	644051	BREADSTICK GARL WGRAIN TWST 54-2.1Z	

Preparation Instructions

1. Melt butter. Add chopped celery and cook over medium heat for 5-10 minutes or until celery is tender.
 2. Reduce heat to low and add onions to the butter and celery (be careful not to burn)
 3. In a separate bowl, combine 2 gal of water and dry milk.
 4. Add the milk mixture to the butter mixture
 5. Add the potatoes, bacon bites, and ham and continue to cook over low heat until heated through (15-25 minutes).
Do not boil; over cooking may cause curdling
 6. Add salt and pepper. Add instant mashed potatoes to thicken.
 7. Top with shredded cheese
- Serve 1 cup of soup with 1 breadstick