

# Sweet potatoes w/marshmallows

<b>Servings:</b>	250.00
<b>Serving Size:</b>	1.00 4 ounces
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Vegetable
<b>HACCP Process:</b>	Same Day Service

Sweet potatoes w/marshmallows

## Nutrition Information

<b>Calories</b>	132.92	<b>Protein</b>	0.04g
<b>Fat</b>	2.86g	<b>SaturatedFat</b>	1.82g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	7.79mg
<b>Carbohydrates</b>	25.96g	<b>Fiber</b>	2.00g
<b>Sugar</b>	14.67g	<b>Sodium</b>	54.91mg
<b>Iron</b>	0.00mg	<b>Vitamin C</b>	0.00mg
<b>Vitamin A</b>	103.90IU	<b>Calcium</b>	0.07mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
<b>10 #10 CAN</b>	100317	Sweet Potatoes, Extra Light Syrup, canned	
<b>6 Pound</b>	314641	SUGAR BROWN LT 12-2 GFS	
<b>6 Pound</b>	191736	MARSHMALLOW MINI 12-1 GFS	
<b>2 Pound</b>	191205	BUTTER PRINT SLTD GRD AA 36-1 GFS	

## Preparation Instructions

Prepare 4 hotel pans. Open 10 cans of sweet potatoes and drain.

Evenly distribute the 10 cans into the 4 hotel pans. Sprinkle one bag of brown sugar over each pan. Use 2 butters and place pats over the brown sugar.

Cover and bake at 375 for 1 hour.

Prior to serving, top with marshmallows and let the top slightly brown.

Serve with a #8 scoop - 1/2 cup.