

# 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	BAKE Open cans, drain and bake
<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 or until a desired temperature of above 165 degrees. Hold until time to add the marshmallows.

Prior to serving, top with marshmallows and let the top slightly brown. Serve from hot steam table with a #8 scoop = 1/2 cup