

Baked Potato Quarters

Allow ½ large potato per person then add 10 to 15 more

Serve with sour cream and ketchup, if available.

Prep

Count and wash potatoes. Scrub the skins well with a veggie brush.

Cut out any bruised or rotten spots. Then cut the potatoes in half lengthwise twice, thus making quarters. Place them in white plastic buckets filled with water. Cover with a lid, label and put in the walk-in overnight.

Cook

During breakfast cleanup, drain potato quarters in a colander in the veg sink, then turn out onto a clean towel and pat dry. Cover with another towel and leave to continue drying until after the group sitting.

Preheat the convection oven to 500 degrees at 9:00 am.

Put a batch of potatoes in a large stainless steel bowl and toss with a little olive oil, salt and pepper. Place potato pieces cut side down, with space between, in a single layer on un-greased and unlined sheet pans. Place them on the rack.

Begin baking the potatoes as soon as all the trays are full. They must go in the oven by 9:30 AM. They are done when totally soft when pierced with a fork and should be crispy on the outside.

Put cooked potatoes into hotel trays. Do not cover. Keep warm in stove ovens (turned off) until serving time.

Serve with sour cream and ketchup, if available