



PAPER & FOOD SERVICE, INC.

Sweet Potato Fritter

Ingredients **Yield: 4-6 Servings**

- 2 c. Mashed sweet Potato
- 1/2 c. Flour, AP
- 1/2 tsp. Salt
- 1 tsp. Baking powder
- 4 tsp. Butter, melted
- 2 ea. Eggs
- 1 c. Milk, whole
- 1 Tlb. Sugar, granulated
- As needed: Sugar, powdered 10X
- 1/2 oz. Toasted pecans
- 2 oz. Maple Syrup

Preparation Instructions:

1. Combine melted butter with potatoes, sugar, milk and egg yolks
2. Sift flour, measure and sift with baking powder and salt. Add to the first mixture.
3. In mixing bowl, Beat egg whites until stiff peaks form; fold into the batter.
4. Drop by teaspoonfuls into deep fat, at 350 F. Fry in batches until browned; remove with slotted spoon to paper towels to drain.
5. Sprinkle with powdered sugar, garnish with toasted pecans and serve with side of maple syrup

Ingredients		Maines Product Code #	Amount	Ingredient Cost
Sweet Potato	Sweet Thin	184043	2 c.	\$1.76
Flour, AP	Gold Medal	381254	1/2 c.	\$0.04
Salt	Cargill	340620	1/2 tsp.	\$0.03
Baking powder	Calumet	389100	1 tsp.	\$0.04
Butter	Sommermaid	000100	4 tsp.	\$0.12
Eggs	Ebenshade	092165	2 ea.	\$0.28
Milk, whole	Crowley	094200	1 c.	\$0.32
Sugar, granulated	Domino	380424	1 Tlb.	\$0.02
Sugar, powdered 10X	Domino	380120	As needed	\$0.03
Toasted pecans	Fisher	328109	1/2 oz.	\$0.33
Maple Syrup	Roland	910066	2 oz.	\$0.90

Recipe Cost	\$3.87
Portion Cost	\$0.99

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$4.95	\$0.99	\$3.96	20.00%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$5.95	\$0.99	\$4.96	16.64%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$6.95	\$0.99	\$5.96	14.24%