



Dehydrated Potato Slices

Vegetables

Dehydrated vegetables are dried by a low heat process that removes moisture. The size of the vegetables will shrink, which means there will be more servings in each container.

Dehydrated Potato Slices

Augason Farms Dehydrated Potato Slices are a hassle-free way to add potatoes to any casserole, soup, or potato salad.

Spicy Potato Slices

(Recipe for outdoor grill)

1 teaspoon dried thyme, crushed
 1/2 teaspoon paprika
 1/2 teaspoon garlic salt
 1/8 teaspoon freshly ground pepper
 2 tablespoons olive oil
 2 cups Augason Farms Dehydrated Potato Slices
 1 sweet onion sliced
 1/4 cup light sour cream
 1 tablespoon snipped fresh chives

Cover potato slices with water. Soak for 15-30 minutes until tender. Drain and dry with paper towel. Stir thyme, paprika, garlic, salt, and pepper into oil; set aside. Fold a 36"x18" piece of heavy foil in half to make an 18" square. Place onion in center of foil. Drizzle vegetables with oil mixture. Bring up 2 opposite edges of foil and seal with a double fold. Fold remaining edges to enclose vegetables, leaving a space for steam to escape from packet. Place packet on the rack on an uncovered grill directly over medium heat for 20-30 minutes or until potatoes are tender.
 Serve with chives.

DIRECTIONS:

Cover potatoes with water and let stand for 15-30 minutes, or simmer until tender. Salt as desired.
 Use in scalloped potatoes, fried potatoes, potato salad, soups and stews.

INGREDIENTS: Potato slices preserved with sodium

Breakfast Bake

2 cups Augason Farms Dehydrated Potato Slices
 1 large bag of broccoli
 1 cup cheddar cheese
 3 cups eggbeaters
 1 cup low fat, cooked ham cubes
 1 cup turkey sausage, cooked and crumbled

Cover potato slices with water. Soak for 15-30 minutes until tender. Drain and dry with paper towel. Lightly grease a 9"x13" baking dish. Brown potato slices in a nonstick skillet. Pour into bottom of baking dish. Warm broccoli in skillet, then layer over potatoes. Warm ham and sausage and layer over broccoli. Mix together cheese and eggs, then pour over mixture. Bake at 350°F until eggs are set, 30-40 minutes. Serves 12.

Nutrition Facts

Serving Size: 1/2 cup (20g)
 Servings Per Container: 226

Amount Per Serving			
Calories 70	Calories from Fat 0		
		% Daily Value*	
Total Fat 0g			0%
Saturated Fat 0g			0%
Trans Fat 0g			
Cholesterol 0mg			0%
Sodium 15mg			1%
Total Carbohydrate 16g			5%
Dietary Fiber 2g			6%
Sugars 1g			
Protein 0g			
Vitamin A	0%	Vitamin C	10%
Calcium	0%	Iron	2%
*Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram: Fat 9		Carbs 4	Protein 4

Processed in a plant that handles wheat, egg, dairy, soybean, peanut, cashew, walnut, and almond products.

Contains oxygen absorber. Discard immediately upon opening.

Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70° F (ideal humidity 15%). Sealed: to 25 years / Opened: to 1 year

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

226 SERVINGS
NET WT. 10 LB (4.53 kg)