Creamy Mashed Potatoes

Recipe Rating	
Total Time	70 Minutes
Cooking Time	50 Minutes
Total Labour	20 Minutes
Knife Skills	Basic

Equipment
Chef's knife/Peeler/Cutting Board
Potato Masher/Mixer
Scoop
Mixing Bowl or Pan
½ size- 2" deep production pans
Bulk Retherm Cart (or regular oven) **or** Tray Service Retherm Cart

Nutrition Facts
Valeur nutritive

Per 1 serv (124g) / par 1 serv (124g)

Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 100	
Fat / Lipides .5g	1%
Saturated / satures 0g	
+ Trans / trans 0g	1%
Cholesterol / Cholesterol 0mg	
Sodium / Sodium 60mg	2%
Carbohydrate / Glucides 22g	7%
Fibre / Fibres 2g	6%
Sugars / Sucres 1g	
Protein / Proteines 2g	
Vitamin A / Vitamine A	0%
Vitamin C / Vitamine C	15%
Calcium / Calcium	2%
Iron / Fer	2%

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	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Potatoes, Fresh, Peeled	2.75 Kg	6.1 Lbs	5.5 Kg	12.2 Lbs
Milk, 2%	70 mL	2.4 fl oz	140 mL	4.7 fl oz
Butter (or margarine)	15 gm	0.5 oz	30 gm	1 oz
Garlic Powder	10 mL	2 tsp	20 mL	1 1/3 Tbsp
Onion Powder	5 mL	1 tsp	10 mL	2 tsp
White Pepper	5 mL	1 tsp	10 mL	2 tsp
Salt	5 mL	1 tsp	10 mL	2 tsp
Parsley, Fresh, Finely Chopped	25 mL	1 2/3 Tbsp	50 mL	1.7 fl oz

Method

1. Peel potatoes, cut into 4. Transfer to a ½ size- 2" deep production pan and cover with water. Cover pan with plastic wrap and aluminum foil. Place pan in Multigen for 50 minutes.

Wash and finely chop parsley.

2. Remove potatoes from Multigen, drain off water.

Combine all other ingredients in a bowl.

3. Using a mixer or masher, mash potatoes roughly and then add remaining ingredients. Continue to mash until smooth or desired consistency.

Serve Hot.

4. **Bulk:** Portion into service dishes or leave in bulk for dining room service.

Cold Plating: allow to cool and plate alone or as a side dish. Place on the hot (or cold) side of the tray prior to service.

Garnish: **Chopped parsley**

Food Accompany: **Any appropriate entrée**

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