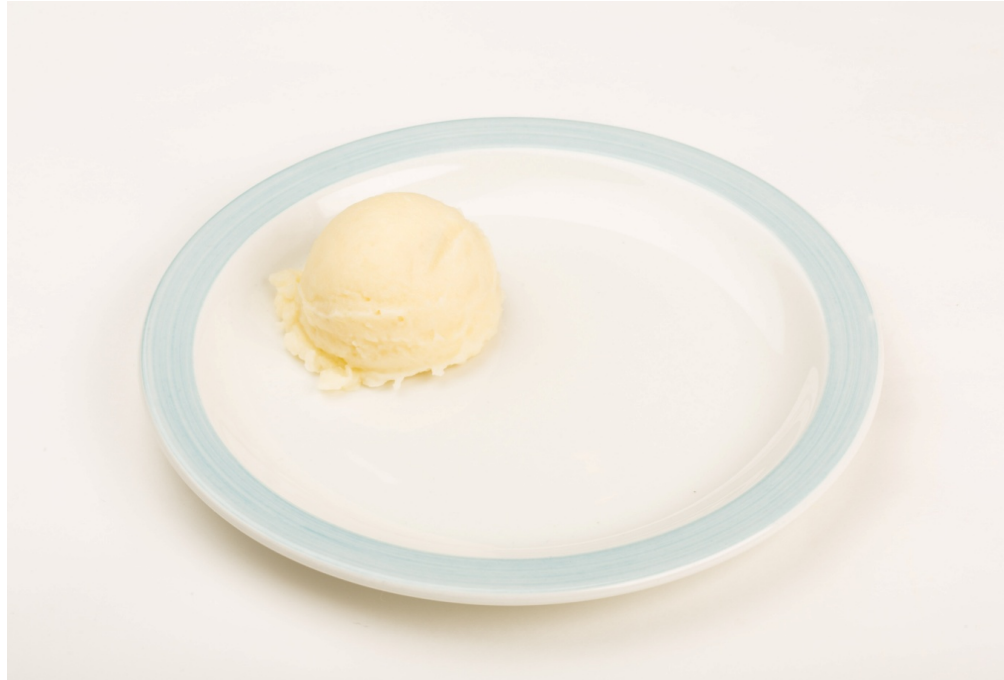


Mashed Potatoes



Recipe Rating	
Total Time	100 Minutes
Cooking Time	80 Minutes
Total Labour	20 Minutes
Knife Skills	Basic

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

Nutrition Facts Valeur nutritive	
Per 1 serv (107g) / par 1 serv (107g)	
Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 110	
Fat / Lipides 6g	9%
Saturated / satures 1g	
+ Trans / trans 1.5g	13%
Cholesterol / Cholesterol < 5mg	
Sodium / Sodium 60mg	3%
Carbohydrate / Glucides 14g	5%
Fibre / Fibres less than 1g	3%
Sugars / Sucres 3g	
Protein / Proteines 2g	
Vitamin A / Vitamine A	
Vitamin C / Vitamine C	8%
Calcium / Calcium	4%
Iron / Fer	2%

Mashed Potatoes

	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Potatoes, Fresh, Peeled	1.5 Kg	3.3 Lbs	3 Kg	6.6 Lbs
Margarine	150 gm	5.3 oz	300 gm	10.6 oz
Milk, 2%	1 L	1.1 quarts	2 L	2.1 quarts

Method



1. Peel potatoes and cut into chunks. Transfer to ½ size- 2" deep production pans and cover potatoes with water. Cover with plastic wrap and aluminum foil.

Place pan in Multigen for 80 minutes.



2. Once cooked, drain water from potatoes.



3. Mash potatoes and add remaining ingredients. Blend until smooth or until the desired consistency is achieved.

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 side of the tray prior to service.

Garnish: **Finely chopped herbs (after retherm only just prior to service)**

Food Accompany: **Any appropriate protein**