

Recipe #505 Garlic Mashed Potatoes

Serving Size and Ingredients:4 oz.

25 Servings	50 Servings	100 Servings	Ingredients
12-1/2	25 lbs.	50	Large Potatoes
2 lbs.	4 lbs.	8 lbs.	Butter
3/4 lbs.	1-1/2 lbs.	3 lbs.	Romano Cheese, Grated
¾ cup	1-1/2 cups	3 cups	Chopped Garlic
2 Tbsp.	¼ cup	½ cup	Salt
2 Tbsp.	1/4 cup	½ cup	Dried Oregano

North Central New Mexico Economic Development District
Council of Governments
Non-Metro Area Agency on Aging
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Instructions:

1. Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 45 minutes; drain. Stir in butter, cheese, garlic, salt and oregano. Mash with a potato masher or with an electric mixer.

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