***Recipe #501 Mashed Potatoes-UPDATED***

***Serving Size and Ingredients: 4 oz.***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 6 ¼ lbs. | 12 1/2 lbs. | 25 lbs. | Potatoes, fresh, white or russet, 100 count, (approx. 8 oz. each), whole |
| 1 T | 2 T | ¼ cup | Salt |
| To cover | To cover | To cover | Water |
| ½ cup | 1 cup | 2 cups | Margarine |
| ¾ cup | 1 ½ cup | 3 cups | Milk, non-fat, dry |
| 1 cup | 2 cups | 1 quart | Water, warm |
| ½ tsp | 1 tsp  | 2 tsp | Salt |
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***Recipe #501 Mashed Potatoes***

***Instructions:***

1. ***Cover potatoes with water; add salt; bring to a***

***boil. Reduce heat; simmer 20 minutes or until***

***potatoes are tender; drain well.***

1. ***Put potatoes into a mixer bowl; beat at low***

***speed until broken up.***

1. ***Add salt and margarine to potatoes; beat at***

***high speed for 3- 5 minutes or until smooth and fluffy.***

1. ***Stir nonfat milk into warm water; add to***

***potatoes; beat 2 minutes or until light and fluffy.***

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***