***NR#3 Buttered New Potatoes***

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

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 12 ½ lbs | 25 lbs | 50 lbs | Yukon Gold or Red Potatoes |
| 1 cup | 2 cups | 4 cups | Unsalted butter, melted |
| ¾ cup + 3 1/8 TBSP | 1 ½ cups + 6 ¼ TBSP | 3 ¾ cups | Chives, chopped |
| 1 ½ tsp | 3 tsp | 6 tsp | salt |
| To taste | To taste | To taste | Ground Black pepper |
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***Instructions:***

1. **Bring a large pot of water to a boil. Pierce each potato 3 times with a skewer, add to water, and return to a boil. Reduce heat to simmer until tender, about 20 minutes. Drain, and return potatoes to pot.**
2. **Set over low heat, shaking pan often, for 2 minutes to dry out, then let cool.**
3. **Peel the potatoes, and cut into 1-inch pieces.**
4. **Transfer to a bowl, and stir in butter.**
5. **Sprinkle with chives, and season with salt and pepper**

***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.***