



RECIPE NAME: Garlic Mashed Potatoes

File No:

Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 100	
Portion Size: ½ cup	
Serving Utensil: #8 scoop	
Servings per Pan: 25	

Recipe Adapted From:

Child Nutrition
Recipe Box



Ingredients	Weight	Measure	Procedure
Vegetable Broth, Low Sodium Water Milk, Skim Salt Garlic, Raw, Minced Potatoes, Dehydrated flakes without milk Butter, Salted Sour Cream, Reduced Fat Thyme, Fresh	5 lb 10 oz 3 lb	2 gal + 1 qt 3 qt 1 qt 1 Tbsp ¾ cup 2 cups 2 Tbsp + 2 tsp	<ol style="list-style-type: none"> In a medium stock pot, add broth, water, milk, salt, and garlic. Heat uncovered over medium-high heat for 3-5 minutes. Add potato flakes, stir well. Simmer uncovered over medium heat for 2 minutes. Fold in butter, sour cream, and thyme. CCP: Heat to 135° F or higher. Divide half the mixture amongst four steam table pans (12" x 20" x 2 ½"). Portion with No. 8 scoop (½ cup). <p>CCP: Hot hold for service at 135° F or higher.</p>
Total Yield:	Number of Pans: 4		
Weight: 28 lb	Measure (volume): 3 gal + 2 qt	Pan Size: 12" x 20" x 2 ½"	

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12					Equipment (if not specified in procedures above): DG=Dark Green B/P=Beans/Peas(Legumes) R/O=Red/Orange S=Starchy O=Other
Meat/Meat Alternate						
Vegetable Subgroups	DG	B/P	R/O	S	O	
				½ c.		
Fruits						
Grains						
Calories:	166					
Saturated Fat (g):	3.58 g					
Sodium (mg):	160.90 mg					