

Recipe Name:	Mashed Potatoes
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Ingredients	Portion (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	Brand	Item #	Component (Office will fill in)
Mashed Potatoes	½ Cup	Basic American Foods (Sysco)	10169	Starchy Vegetable
		10/29.3 oz		

Instructions
Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage. <i>Include if applicable: Cooking details</i>
<ul style="list-style-type: none"> a. pan type and size b. whether you line the pan with parchment paper c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan) d. whether you cover with parchment paper and foil e. oven temperatures, cooking times f. internal temperature checks
<i>Include if applicable: Packaging information (i.e. in an 18 oz clear plastic cup; in a large clear plastic “Smart Lock” container; wrap with Fresh Express parchment paper; wrap with blue foil)</i>
<i>Last step should be: Serve immediately OR store in refrigerator/warmer until serving</i>
1: Pour 1 gallon of hot water (170-190°F) into 4" deep half-size steam table pan
2: Add all potatoes, stir for 15-20 seconds
3: Let stand for 5 minutes, stir and serve

Yield:	73
Recipe #:	23