

Mashed Potatoes

Servings:	39.00	Category:	Vegetable
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-50307
School:	Attica Jr/Sr High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS EXCEL	1 Pound 12 Ounce (28 Ounce)	12-28oz bags per case 40 servings per bag	613738
MARGARINE SLD 30-1 GFS	1 Fluid Ounce	2 Tbsp. per pan	113271
Tap Water for Recipes	1 Gallon	1 gallon boiling water per pan	000001WTR

Preparation Instructions

Boil water in kettle. Pour 1 gallon of boiling water in large mixing bowl. Pour in 1 bag potato pearls while stirring with a wire whisk. Start with a 6B metal pan and put 4 bags per pan to start each line. Each bag = 40 servings. You will have 160 servings in each 6B pan. Pour into sprayed 4B metal pan. Make 2 bags per pan, which will be 80 servings in each pan. Place margarine on top and cover with plastic wrap or metal lid. Place the 6B pan on serving line in each room. Remainder of pans will go in the room warmers.

Temp at 145 degrees or above for 15 seconds.

PLEASE DO NOT MAKE THE POTATOES TOO HOT!

Serve with a #8 disher.

**Can Substitute 1 Tbsp. of Butter Buds for margarine.

Updated 4.26.24

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 39.00

Serving Size: 0.50 Cup

Amount Per Serving			
Calories	81.60		
Fat	1.41g		
SaturatedFat	0.10g		
Trans Fat	0.15g		
Cholesterol	0.00mg		
Sodium	321.29mg		
Carbohydrates	14.44g		
Fiber	0.85g		
Sugar	0.00g		
Protein	1.70g		
Vitamin A	25.64IU	Vitamin C	0.00mg
Calcium	8.50mg	Iron	0.25mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available