

# Mashed Potatoes Pearls - HCHS

|                      |                              |                       |                  |
|----------------------|------------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 102.00                       | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 4.00 Ounce                   | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch                        | <b>Recipe ID:</b>     | R-29389          |
| <b>School:</b>       | Henderson County High School |                       |                  |

## Ingredients

| Description                   | Measurement                               | DistPart # |
|-------------------------------|---|------------|
| BUTTER SUB                    | 1 Package                                 | 209810     |
| SPICE PEPR BLK REG FINE GRIND | 1 Fluid Ounce 1 Tablespoon (3 Tablespoon) | 225037     |
| POTATO PRLS GLDN X-RICH       | 2 Package                                 | 559911     |
| BUTTER ALT LIQ NT             | 1 Cup                                     | 614640     |
| Water                         | 3 Gallon 2 Quart (14 Quart)               | Water      |

## Preparation Instructions

You will need 2 boxes of potato pearls per large pan.

1 large pan with 2 boxes will be 102 servings per pan using a 4 ounce scoop (1/2 cup)

1 large pan add the following:

2 TBSP Pepper

1 Package of Butter Buds

1 Cup of Liquid Butter

14 Quarts of water per pan - use either hot tap water or water dispenser.

1 Box of Potatoes

Mix well with whisk.

Then add 1 more Box of Potatoes slowly while stirring with whisk.

Cover.

Set on line in hot well or in warmer.

Hold temp 140 degrees for 4 hours.