

Mashed Potatoes Pearls - HCHS

Servings:	102.00	Category:	Vegetable
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-29389
School:	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.