

Mashed Potatoes (Instant)

Vegetable

Vegetables

I-09

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
USING POTATO FLAKES: Boiling water		1 qt 1/2 cup		2 qt 1 cup	1. Pour boiling water and warm, reconstituted, instant nonfat dry milk into a large bowl.
Reconstituted, warm, instant nonfat dry milk		1 1/2 cups		3 cups	
Instant potato flakes	8 oz		1 lb 1/2 oz		2. Add instant potato flakes, butter or margarine, and salt.
Butter or margarine		3 Tbsp	3 oz	1/4 cup 2 Tbsp	
Salt		3/4 tsp		1 1/2 tsp	
					3. Stir 30 seconds to moisten potatoes. Stir an additional 30 seconds to fluff. Avoid overmixing. (Use of mixer is not recommended.)
					4. Serve.
					CCP Hold for hot service at 140 degrees F or higher.
USING POTATO GRANULES: Boiling water		3 1/2 cups		1 qt 3 cups	1. Pour boiling water and warm, reconstituted, instant nonfat dry milk into mixer bowl.
Reconstituted, warm, instant nonfat dry milk		1 cup 3 Tbsp		2 1/4 cups 2 Tbsp	
Instant potato granules	8 oz		1 lb 1/2 oz		2. Add instant potato granules, butter or margarine, and salt.
Butter or margarine	3 oz	3 Tbsp	6 oz	1 1/2 cup 2 Tbsp	
Salt		3/4 tsp		1 1/2 tsp	
					3. Mix 30 seconds to moisten potatoes. Beat an additional 1 minute until fluffy. (Use of mixer is recommended.)
					4. Serve.
					CCP Hold for hot service at 140 degrees F or higher.

SERVING:	YIELD:	VOLUME:
1/4 cup (No. 16 scoop) provides 1/4 cup of vegetable	25 Servings: 1 1/2 qt (approximately)	25 Servings:
	50 Servings: 3 qt (approximately)	50 Servings:

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Special Tip:
Since the starch content of potatoes can differ, you may need to adjust the quantity of liquid used. Increase or decrease the quantity of liquid as needed for a fluffy product.

Nutrients Per Serving					
Calories	50	Saturated Fat	.8 g	Iron	.1 mg
Protein	1 g	Cholesterol	4 mg	Calcium	22 mg
Carbohydrate	8 g	Vitamin A	13 RE/52 IU	Sodium	103 mg
Total Fat	1.4 g	Vitamin C	8 mg	Dietary Fiber	0 g