

Mashed Potatoes

(From granulated instant)

Instant Potato Graduals, 1-1/2 pounds

Non-fat Dry Instant Milk, 1/2 cup

Water, hot 1 gallon, 3 cups

Salt, 1 Tablespoon

Butter or Margarine, 4 ounces

White Pepper (optional), 1 teaspoon

1. Mix water butter, non-fat dry milk, salt, & pepper together in kettle or on stove top
2. Bring liquid mixture to a boil
3. Slowly add potato mixture to liquid mixture
4. Blend thoroughly
5. Placed Mashed potatoes in hotel pan
6. Garnish with paprika and parsley flakes
7. Keep hot until serving time