

MAKE AHEAD MASHED POTAOES

Recipes	1	2	3	4
Servings	14	28	42	56
Makes	7 C.	14 C.	21 C.	28 C.
Ingredients				
Russet Potatoes	5 lbs	10 lbs	15 lbs	20 lbs
Eggs	1	2	3	4
Garlic powder	1/2 tsp	1 tsp	1 1/2 tsp	2 tsp
Butter or margarine, melted	3 Tbl	6 Tbl	1/2 cup + 1 Tbl	3/4 cup
Salt	1 tsp	2 tsp	1 Tbl	1 Tbl + 1 tsp
Cream Cheese	8 OZ	16 OZ	24 OZ	32 OZ

Assembly Directions:

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Freezing Directions:

Place in freezer bags or rigid containers. Seal, label and freeze.

Serving Directions:

Thaw completely. Bake at 375 degrees for 30 to 40 minutes until the top is golden brown. **Slow cooker:** Reheating with the slow cooker works best when the mashed potatoes have been thawed in the refrigerator. Add the potatoes to the slow cooker and heat on low for 2 to 4 hours and then turn on warm to hold the temperature

Comments: These can be refrigerated for up to 2 days. Options: 1/4 C. of crumbled, crisp bacon may be stirred in for great flavor. Potatoes may also be topped with 1/2 C. shredded cheddar cheese, or sliced almonds.

Note: Use High-starch, thick-skinned potatoes, like Russets Potatoes. They fall apart during the cooking process, mash up light and fluffy, and absorb butter and cream like a dream. Mashing the other types of potatoes will result in a gummy, gluey texture.

Nutritional Info: Per Serving: 227 Calories; 10g Fat (38.4% calories from fat); 6g Protein; 30g Carbohydrate; 3g Dietary Fiber; 31mg Cholesterol; 243mg Sodium. Exchanges: 2 Grain (Starch); 1/2 Lean Meat; 2 Fat.

Nutritional Info: Make Ahead Mashed Potatoes with Bacon Added 1/4 C. of crumbled bacon to recipe. Per Serving: 251 Calories; 12g Fat (42.2% calories from fat); 7g Protein; 30g Carbohydrate; 3g Dietary Fiber; 35mg Cholesterol; 310mg Sodium.

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