



Recipe # 005

Garlic mashed potatoes

(Original recipe)

Approximate servings	450
Portion size	½ cup servings + enough potatoes to cover Shepherd's pie

Ingredient	Instruction	Amount
Yukon gold potatoes	washed	150 pounds
Garlic cloves	peeled	48
1% milk		3 gallons plus 3 quarts (15 quarts)
Butter		3 pounds
Salt		6 tablespoons
Ground black pepper		4 tablespoons

Method

- Scrub the potatoes well. Divide them among 8 deep perforated pans. Put 8 garlic cloves in each pan. Steam until the potatoes are very tender, about 25 minutes.
- Mash the potatoes in 3 batches:
 - Put 2 pans of potatoes in the mixer fitted with the paddle attachment.
 - Add 3 quarts plus 3 cups milk, ¾ pound butter, 1½ tablespoons salt, and 1 tablespoon pepper to the mixer bowl.
 - Mix on low speed just until mashed. Do not over mix.
 - Repeat twice more until you've used up all of your ingredients.
- Transfer ⅓ of the potatoes to the prepared pans and keep warm in the hot boxes.
- Cool and chill the remaining potatoes (approximately 60 pounds) to use on top of the Shepherd's pie (recipe #8).