

# Mashed Potatoes LC

**No. of people:** 50

Potatoes	30
Butter	½ cup
Milk	4 cups
Salt and Pepper	to taste

## **Prep:**

Scrub, peel and quarter the potatoes. Place in a food grade bucket, cover with water, and store in walk-in.

**Cook:** Start the cooking process by **9:45 am**

Fill the steamer with two gallons of water and turn knob to “stand-by”. When the preheating light goes off, put up to seven shallow perforated hotel trays full of vegetables into the steamer. Close door fully, turn the knob to “steam” setting and set the timer.

Cooking time is approximately 15 minutes.

Remove soft potatoes to deep hotel trays and cover with a lid to keep warm.

Heat butter and milk over low heat until butter is melted. Using a potato masher, slowly blend milk mixture into potatoes until smooth and creamy. Season with salt and pepper to taste.

**For non-dairy potatoes, use soy or rice milk and the earth balance spread or olive oil to replace milk and butter.**