

Mashed Potatoes (Conv.)

Recipe # R4660/ R4660CO

Yields: 28 Servings

Pro Tip: When securing the bag, ensure all edges are neatly tucked in to help retain steam during the cooking process

Gather Ingredients:
#2032 Potato Mashed

Equipment Needed:
Vinyl Gloves, 4- or 6-inch hotel pan, kitchen scissors, large spoon, #8 Disher, Pan saver liner (#4123(6 oz or 8 oz white container and lid (6 oz- #4570 or 8 oz. # 4573)

After You Assemble...

Place a #8 Disher of Mashed potatoes in a 6 or 8 oz container.

1. Gather mise en place, making sure to use only 2 bags of frozen potatoes per hotel pan and one pan saver. Preheat oven to 350.



2. Place the pan saver liner in the hotel pan.



3. Use kitchen scissors to cut the plastic wrapping off the 2 packages of frozen mashed potatoes.



4. Place the 2 frozen blocks of unwrapped potatoes in the pan saver liner as flat as possible.



5. Using both hands, gather the ends of the pan saver liner and tie the bag in a double knot, tucking the open ends under the knot.



6. Secure any loose ends so that there are no openings and lay the potatoes as flat as possible. Bake in convection oven for approx. 1 hour or until internal temperature reaches 175.



Mashed Potatoes (Combi)

Recipe # R4660/ R4660CO

Yields: 28 Servings

Pro Tip: Position the frozen mashed potato bags at a slight angle within the pan to ensure they lay flat during cooking. This arrangement promotes even heat distribution and minimizes overlap, improving consistency and reducing the risk of uneven cooking

1. Place 2 bags of mashed potatoes in a 400 or 600 pan (do not overlap. See photo below.



2. After cooking, verify that the mashed potatoes have reached an internal temperature of 175°F before transferring them to the warmer for holding.

