

**GARLIC CHEESE POTATOES (INSTANT)**

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
117 cal	19 g	4 g	3 g	8 mg	244 mg	82 mg

**Ingredient**

POTATO,WHITE,INSTANT,GRANULES  
MILK,NONFAT,DRY  
WATER,BOILING  
BUTTER  
SALT  
PEPPER,WHITE,GROUND  
GARLIC POWDER  
CHEESE,PARMESAN,GRATED

**Weight**

4-3/4 lbs  
5-3/8 oz  
20-7/8 lbs  
8 oz  
1 oz  
1/8 oz  
1-1/4 oz  
14-1/8 oz

**Measure**

2 gal 3-1/4 qts  
2-1/4 cup  
2 gal 2 qts  
1 cup  
1 tbsp  
1/4 tsp  
1/4 cup 1/3 tbsp  
1 qts

**Issue****Method**

- 1 Blend instant potatoes and nonfat dry milk together.
- 2 Blend water, butter or margarine, salt, pepper, and garlic powder in mixer bowl.
- 3 At low speed, using wire whip, rapidly add potato and milk mixture to liquid; mix 1/2 minute. Stop mixer; scrape down sides and bottom of bowl.
- 4 Whip at high speed about 2 minutes or until light and fluffy. DO NOT OVERWHIP. Fold in parmesan cheese. CCP: Hold at 140 F. or higher for service.