

GARLIC CHEESE POTATOES

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
121 cal	23 g	4 g	2 g	3 mg	234 mg	81 mg

Ingredient

POTATOES, WHITE, FRESH, WEDGED
 WATER
 MARGARINE
 MILK, NONFAT, DRY
 WATER
 SALT
 GARLIC POWDER
 CHEESE, PARMESAN, GRATED

Weight

23-7/8 lbs
 12-1/2 lbs
 2 oz
 4-1/2 oz
 5 lbs
 1-1/4 oz
 1-1/4 oz
 14-1/8 oz

Measure

4 gal 1-3/8 qts
 1 gal 2 qts
 1/4 cup 1/3 tbsp
 1-7/8 cup
 2 qts 1-1/2 cup
 2 tbsp
 1/4 cup 1/3 tbsp
 1 qts

Issue

Method

- 1 Wash vegetables thoroughly. In large stock pot, cover peeled, quartered potatoes with cold water; bring to rapid boil; reduce heat; simmer and cook until potatoes are tender throughout.
- 2 Reconstitute milk. Heat margarine, milk, salt, and garlic until just hot. Place potatoes in a large mixer, add 2/3 of the milk mixture, whip until potatoes are just combined. Add remainder of the milk if necessary for a fluffy, not dry, consistency.
- 3 Fold in parmesan cheese. CCP: Hold at 140 F. or higher for service.