

## Red Skin Mashed Potatoes

Description:

Serving Size: 7 kg

Categories: Vegetables

<b>Cost Per Kilo</b>
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\$ 1.85
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<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created	7/19/2012	CR
Revised		



Amount	Measure	Ingredient	Preparation Method	Product No.
5.000	kg	Red skin potatoes		20-100000844
2.000	kg	Sour cream		20-100000583
0.200	kg	Chives	chopped for garnish	20-100000882
0.080	kg	Salt		20-100001323
0.080	kg	Pepper		20-100001295

### Method of Preparation:

- Wash the potatoes.
- Cut the potatoes into quarters and place in cold salted water.
- Bring to a boil and gently simmer until cooked.
- Remove the water, strain the potatoes allowing them to steam dry.
- Mash with a whisk and add in the sour cream with seasonings and garnish with the chives.
- Do not over mash the potatoes.