

# LOADED MASHED POTATOES



**Gordon**  
FOOD SERVICE STORE

## Ingredients

Reorder No.	Description	Amount
328731	Idaho Potatoes, Large	6
299405	Butter	¾ cup
644650	Garlic, crushed	4 cloves
Market Item	Shallot, chopped	1
737810	Bacon, chopped	½ cup
799361	Grated Parmesan Cheese	½ cup
457341	Heavy Cream	½ to ¾ cup
693078	Onion, caramelized	1
Market Item	Chives	4 Tbsp.

## Preparation Instructions

*Wash hands. Wash all fresh produce under cool, running water. Drain well. Peel potatoes and cut into large chunks. Cover with water in a large saucepan/pot, add salt and boil for 20 minutes or until soft and tender but not falling apart. Halfway through cooking time, heat butter in a small pan over medium-heat. When butter begins to foam, add the crushed garlic, lower heat to medium and stir continuously until it begins to change color and turn brown (it's normal to see crispy little brown bits at the bottom of the pan). Remove immediately from heat. Put two teaspoons butter in a pan and add a sliced onion and cook until caramelized, about 30 minutes. Drain potatoes, transfer them back into the pan/pot. and add the butter, garlic, bacon, caramelized onions, chives and milk mash potatoes until smooth. Add a small amount of milk if you like a thinner mashed potato consistency. Taste and add more salt if needed. Serve with more Parmesan, chopped chives, bacon and caramelized onions. CCP: Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*