



A Thanksgiving meal isn't complete without mashed potatoes! We are excited to share this recipe that your whole family can enjoy.

Ingredients:

- * Potato Flakes prepared according to package instructions - to yield 4 portions.
- * 2-4 TBLS Butter, if needed.
- * Yield = 4 portions.

1. Prepare 'potato flakes' according to package instructions and put into mixing bowl.
2. Add butter and work vigorously into mashed potatoes until butter has melted and been absorbed.
3. Remove from mixing bowl and plate or separate into portions for storage.
4. Optional – Put Pureed Mashed Potatoes into Pastry Bag with tip, or Ziploc type bag. Use Pastry tip or cut off corner of Ziploc bag to pipe onto plate for improved presentation.

Please Note:

* In our testing of the process with Potatoes Flakes, we could not 'pass' the Mashed Potatoes without additional butter because the potatoes were 'sticky' at the 30-minute testing mark. Inside the industry, we often use mashed potatoes as a common example to explain pureed texture. If you consider 'whipped potatoes' without skins, lumps, or cheese added, that is the texture and 'mouth feel' we are aiming for. As Potatoes are super starchy we always have to be aware of the potential to become sticky over time. Adding additional butter relieves the 'stickiness' inherent in potatoes.

* If you are cooking potatoes or sweet potatoes from scratch, we recommend following your recipe but eliminate all skin. In our testing we could not overcome the toughness of the potato skin in the food processor, causing a fail for "lumps" on L4/Puree. Regardless of the family recipe, be ready to add additional butter as described in the process above. The butter will work against the starch in the potatoes and help meet the 30 minute "not sticky" requirement.

* If adding gravy to your Thanksgiving plate, we recommend thickening any commercial gravy to L4/Puree or L4/Extremely Thick. If using 'made from scratch' gravy we recommend straining to remove any lumps, bits of skin or meat that present a choking risk.