

# MASHED POTATOES

\_\_\_\_\_ GATHER INGREDIENTS

\_\_\_\_\_ GET EQUIPMENT

\_\_\_\_\_ WASH/RINSE/SANITIZE

## **INGREDIENTS**

Potatoes

4 Tbs. Butter

½ C. - 1 C. Milk (possibly more)

½ C. Cheese (optional)

Salt & Pepper to Taste

## **DIRECTIONS**

\_\_\_\_\_ Put the potatoes into a large saucepan & cover with cold water.

\_\_\_\_\_ Bring to a boil over high heat and cook until potatoes are tender; a fork should easily pierce them when they're done.

\_\_\_\_\_ Drain potatoes over the sink & put them back into the saucepan. Return the saucepan to the burner.

\_\_\_\_\_ Add the butter & milk to the saucepan.

\_\_\_\_\_ Use the potato masher to mash the potatoes to desired consistency.

\_\_\_\_\_ Add cheese and salt & pepper to taste.

# FRIED POTATOES

\_\_\_\_\_ GATHER INGREDIENTS

\_\_\_\_\_ GET EQUIPMENT/SET UP DISH SINK

## **INGREDIENTS**

Diced Potatoes

1/3 C. Shortening

1 tsp. Salt

1/2 tsp. Pepper

1/2 tsp. Garlic Powder

## **DIRECTIONS**

\_\_\_\_\_ In a large skillet, heat shortening over medium-high heat.

\_\_\_\_\_ Add potatoes and cook, stirring occasionally, until potatoes are golden brown.

\_\_\_\_\_ Season with salt, pepper, and garlic powder.