



JUST POTATOES AND POSSIBILITIES.
INTRODUCING **Natural Mashed Potatoes.**



It's one ingredient -
POTATOES.



LOADED MASHED POTATOES

Rich mashed potatoes mixed with sharp cheddar cheese, bacon bits, sliced chives and sour cream that can be mixed cold and microwaved to order.

PREP TIME: 15 min. • **COOK TIME:** 1 min. per portion • **YIELD:** 21, half-cup servings

INGREDIENTS:

1 pkg	Potato Pearls® Natural Mashed Potatoes	1 c	Bacon, cooked, chopped
1 q	Water	1 c	Cheddar cheese, shredded
1 q	Milk	¼ c	Chives, thinly sliced
½ c	Butter, melted	1½ t	Seasoning salt
1½ c	Sour cream	¼ t	Black pepper

COLD PREPARATION:*

- Whisk water, milk, melted butter, sour cream, bacon, cheese, chives, salt and pepper in a large mixing bowl.
- Add **Potato Pearls® Natural Mashed Potatoes** stirring gently until evenly moistened, about 15 sec. Let rest for 5 min to fully refresh. Refrigerate until ready for service.
- Heat for service as follows (ensure product reaches minimum 135°F):

Microwave Single Portion (half-cup): Heat about 45 sec, in microwave-safe serving dish on high.

Microwave Full Recipe: Heat about 15 min in microwave-safe 2½-inch deep, half-steamtable pan on high, gently stirring twice during heating.

Steamer/Combi Oven: Heat 30 min in a 2½-inch deep, half-steamtable pan on full steam.

* For stovetop preparation, visit baf.com.



SCRATCH MASHED POTATO EXTENDER

Extend hold time, reduce prep time and labor by adding Natural Mashed Potatoes to scratch. Double the yield of a 5 lb batch by adding one package of Natural Mashed Potatoes.

PREP TIME: 5 min. • **COOK TIME:** 30 min. • **YIELD:** 40, half-cup servings (9-lbs mashed potatoes)

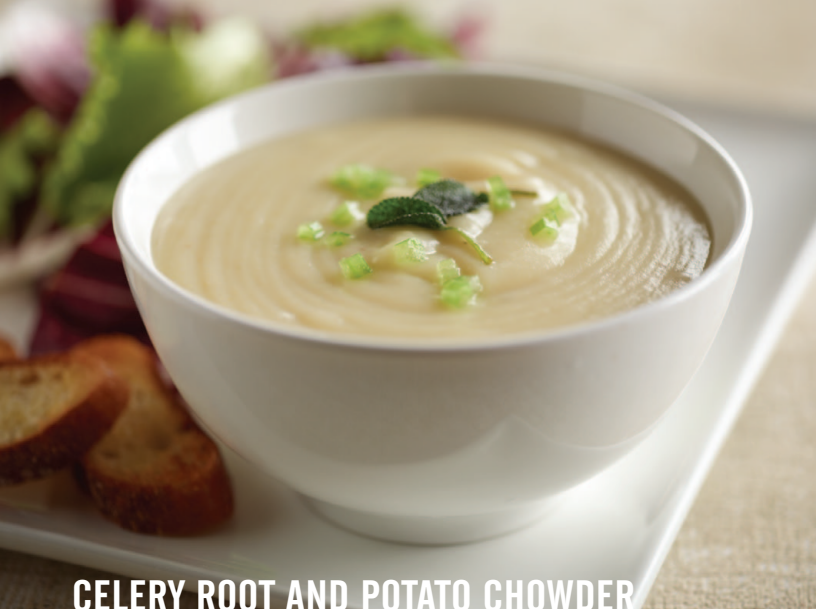
INGREDIENTS:

1 pkg	Potato Pearls® Natural Mashed Potatoes	1 T	Salt, kosher
6 c	Water	1 t	Pepper, white
3 c	Milk, 2%	1 c	Butter, cubed, softened
		5 lb	Potatoes, russet, peeled

PREPARATION:

1. Heat steamer to full steam. Steam potatoes in a perforated 2½-inch deep, full-steamtable pan until fully cooked through, about 25 min.
2. Heat water, milk, salt and pepper in large saucepan over medium heat until hot. Set aside.
3. Place butter into bowl of a 12-quart electric mixer fitted with whisk attachment.
4. Add cooked, hot potatoes atop butter (using a potato ricer or food mill).
5. Add **Potato Pearls® Natural Mashed Potatoes**. Mix on low speed, to coat evenly with butter, about 30 sec.
6. Add hot liquid to potatoes while mixer is running on low speed, scraping sides occasionally. Mix thoroughly until potatoes begin to stiffen, about 1 min.
7. Transfer and hold (up to 2 hours) to a 2½-inch deep, full steamtable pan for service.





CELERY ROOT AND POTATO CHOWDER

Creamy celery root and potato soup garnished with minced celery and sage.

PREP TIME: 30 min. • **COOK TIME:** 30 min. • **YIELD:** 36, one-cup servings

INGREDIENTS:

1 pkg	Potato Pearls® Natural Mashed Potatoes	8 c	Celery root, large dice
½ c	Butter	2 t	Salt, kosher
¼ c	Olive oil, extra virgin	½ t	Thyme, whole, dry
4 c	Onions, chopped	½ t	Celery seed, whole
3 T	Garlic, chopped	½ t	Pepper, white, ground
1 G	Chicken broth		Sage leaf (optional)

PREPARATION:

1. Heat butter and olive oil in a large stockpot over medium heat until butter has melted, about 2 min.
2. Add onions and garlic and cook, stirring occasionally, until onions are translucent, about 5 min.
3. Add chicken broth, celery root, salt, thyme, celery seed and white pepper. Bring mixture to a boil and reduce heat to a simmer.
4. Simmer soup until celery root is soft, about 25 min. Remove from heat.
5. Add **Potato Pearls® Natural Mashed Potatoes** and purée with an immersion blender until soup is smooth.*
6. Serve garnished with sage leaf and minced diced celery.

* Add additional stock, if necessary for desired consistency.

ZUCCHINI GARLIC MASHED

Rich garlic mashed potatoes are blended with zucchini and parmesan cheese to create a perfect compliment to a vegetarian meal.

PREP TIME: 20 min. • **COOK TIME:** 15 min. • **YIELD:** 21, half-cup servings

INGREDIENTS:

1 pkg	Potato Pearls® Natural Mashed Potatoes	1 q	Water
2 T	Olive oil	1¼ t	Salt, kosher
4 c	Zucchini, shredded	1 q	Milk
2 T	Garlic, minced	1 c	Parmesan cheese, shredded

PREPARATION:*

1. Heat oil, over medium-high heat, in a large sauté pan until hot. Stir in zucchini and garlic.
2. Cook, stirring frequently, until zucchini gives up most of its moisture, about 5 min. Remove from heat, set aside.
3. Heat water and salt to boiling in a 4-quart saucepan. Remove from heat.
4. Stir milk and zucchini mixture into water.
5. Add **Potato Pearls® Natural Mashed Potatoes** and parmesan cheese stirring gently until evenly moistened, about 15 sec.
6. Transfer potatoes to a 2½-inch deep, half-steamtable pan.
7. Heat potatoes in oven until lightly browned or steamer until potatoes reach a minimum of 135°F, about 10 min. Place in steamtable and serve.

* For cold preparation, visit at baf.com.





ROASTED GARLIC AND BUTTERMILK MASHED POTATOES

Fluffy mashed potatoes mixed with roasted garlic, chives and rich buttermilk.

PREP TIME: 10 min. • **COOK TIME:** 15 min. • **YIELD:** 21, half-cup servings

INGREDIENTS:

1 pkg	Potato Pearls® Natural Mashed Potatoes	1 q	Milk
1 q	Water	1½ c	Buttermilk
½ c	Butter	¼ c	Garlic, roasted
1 t	Salt, kosher	½ t	Black pepper, ground
		¼ c	Chives

PREPARATION:

1. Heat steamer to full steam or convection oven to 350°F.
2. Heat water, butter and salt to boiling in a 4-quart saucepan, remove from heat and set aside.
3. Whisk together milk, buttermilk, roasted garlic and black pepper in a large mixing bowl.
4. Add water mixture to milk mixture, stir in chives.
5. Add **Potato Pearls® Natural Mashed Potatoes**, stirring gently until evenly moistened, about 15 sec.
6. Transfer potatoes to a 2½-inch deep, half-steamtable pan.
7. Heat potatoes in oven or steamer until potatoes reach a minimum of 135°F, about 10 min. Place in steamtable and serve.





POTATO ROLLS

Buttery, yeast raised rolls made with potatoes and sweetened with honey.

PREP TIME: 15 min. • **PROOFING + BAKING TIME:** 1 hr, 55 min. • **YIELD:** 80 rolls

INGREDIENTS:

1 pkg	Potato Pearls® Natural Mashed Potatoes	2 t	Salt, kosher
5 lb	Bread flour	7 c	Warm water, 120°F
1¼ c	Dry nonfat milk powder	⅔ c	Honey
⅓ c	Instant yeast	2 c	Butter, softened
		2 T	Butter, melted

PREPARATION:

- Combine flour, **Potato Pearls® Natural Mashed Potatoes**, milk powder, yeast and salt in bowl of an electric mixer fitted with a dough hook.
- Combine water and honey in a medium mixing bowl, stirring until honey is dissolved. Add to flour mixture.
- Mix dough, on low speed, adding softened butter until a cohesive dough is formed, about 5 min.
- Knead dough until a soft, elastic dough, that is not sticky to the touch, is formed, about 10 min.*
- Transfer dough to a lightly greased, large mixing bowl, cover with plastic film; place in a proofing oven at 80°F with medium moisture.
- Proof dough, covered, until doubled in size, about 1 hr. Punch down dough, knead gently.
- Portion dough into 80, 2½ oz. portions; shape into evenly formed rolls.
- Place on a parchment lined, half-sheet pan, 8 rolls across by 5 rolls down, touching each other. Lightly cover with plastic film.
- Heat convection oven to 350°F.
- Proof dough, in a proofing oven at 80°F with medium moisture, until double in size, about 30 min.
- Bake rolls until outside is crisp and deep golden brown, about 25 min. Remove from oven.
- Brush with melted butter and move to wire rack to cool slightly before serving, about 10 min.

* Additional flour may be needed depending on working conditions.

Potato Pearls®

NATURAL MASHED POTATOES
NO ADDITIVES. NO PRESERVATIVES. JUST POTATOES.

Stop Peeling, Boiling and Mashing. Save valuable time and labor with **NEW NATURAL MASHED POTATOES**. With only one ingredient—potatoes, we've made “simple label,” simple to make. Add water, butter and milk or customize into your own signature mash side dish.

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