



LOCAL FOODS FOR GROWING MINDS

**FEED  
OUR  
FUTURE**

## RECIPE CARD

Make this dish. Make an impact.

When you choose to buy, prepare and eat fresh, local foods, it's better for you and your community! What will you make today? Cook & share with #FeedOurFuture.



## Mashed Sweet Potatoes

### Featured Item: Sweet Potato

Serving Size: ¼ Cup • Number of Servings: 50

### HACCP Process # 2:

• Same Day Service

### Child Nutrition Credit:

• .25 cup red/orange



## INGREDIENTS

- 9 lb, 1/3 oz.** Sweet Potatoes, Jumbo, Fresh, 40# box
- 4 oz.** Butter, unsalted, 1# Block
- 2 tbs, 2 tsp** Brown Sugar, 25# box, 1/case
- 1 ½ tsp.** Salt, Course, Kosher 12-3# boxes

## DIRECTIONS

1. Preheat oven to 350 degrees.
2. Wash sweet potatoes to remove excess dirt.
3. Fill hotel pans with sweet potatoes and cover with aluminum foil.
4. Cook for 1.5-2 hours until a fork slides easily into potato.
5. Remove any discolored parts of potatoes and scoop the inside portion of potato from the skin into 22 quart containers. Discard skin.
6. Heat remaining ingredients in a sauce pot over low heat until incorporated.
7. Place still warm sweet potatoes into 22 qt containers and distribute sauce evenly among containers.
8. Puree using immersion blender until very smooth.
9. Portion mashed potatoes to hotel pans and heat to 165 for service. Must be pureed same day as cooked and cooled.

Source: Pisanick Partners, LLC