



## MASHED POTATO HEATING & HOLDING INSTRUCTIONS

***Mrs. Gerry's Mashed Potatoes are already cooked and just need to be heated to 165 - 180 °F before serving and maintained at this temperature. This can be accomplished by boiling them in a bag, heating them on a stove top, or in a microwave.***

### **HEAT VIA BOIL IN A BAG:**

- Step 1: Fill a large stockpot 2/3 full with water.
- Step 2: Bring the water to a boil.
- Step 3: Gently place the bag of Mrs. Gerry's Mashed Potatoes into the boiling water. Bring water back to a boil.
- Step 4: The bag should stay in a low rolling boil for approximately 25 minutes.
- Step 5: Poke a small hole in the bag and temp the potatoes before pulling them out.
- Step 6: If the temperature is between 165-180 °F, they are done.
- Step 7: Pull the bag out of the water with a tongs – CAUTION: Contents and bag will be hot!
- Step 8: Take hold of the top of the bag with an oven mitt.
- Step 9: Hold the bag over a half pan or the pan you are going to put the potatoes in.
- Step 10: With a sharp knife or the Mrs. Gerry's pouch mate, cut off the entire bottom of the bag.
- Step 11: Use the Mrs. Gerry's pouch mate to slide down the bag, which should make the potatoes fall into the pan.

### **HEAT VIA COMBI-OVEN MODE:**

- Step 1: Place the bag of Mrs. Gerry's Mashed Potatoes in a half pan.
- Step 2: Cover the bag with water.
- Step 3: Place the pan in 320° oven.
- Step 4: Heat for approximately 25 minutes.
- Step 5: Poke a small hole in the top of the bag to temp the potatoes.
- Step 6: If the temperature is between 165-180 °F, they are done.
- Step 7: Pull the bag out of the pan with a tongs.
- Step 8: Take hold of the top of the bag with an oven mitt.
- Step 9: Hold the bag over a clean half pan or the pan you are going to put the potatoes in.
- Step 10: With a sharp knife or the Mrs. Gerry's pouch mate, cut off the entire bottom of the bag.
- Step 11: Use the Mrs. Gerry's pouch mate to slide down the bag, which should make the potatoes fall into the pan.

### **HEAT VIA COMBI-OVEN STEAM MODE:**

- Step 1: Place the bag of Mrs. Gerry's Mashed Potatoes right onto the rack.
- Step 2: Steam for approximately 25 minutes.
- Step 3: Poke a small hole in the top of the bag to temp the potatoes.
- Step 4: Potatoes are done if temperature is between 165-180 °F.
- Step 5: Pull the bag out of the pan with a tongs.
- Step 6: Take hold of the top of the bag with an oven mitt.
- Step 7: Hold the bag over a clean half pan or the pan you are going to put the potatoes in.
- Step 8: With a sharp knife or the Mrs. Gerry's pouch mate, cut off the entire bottom of the bag.
- Step 9: Use the Mrs. Gerry's pouch mate to slide down the bag, which should make the potatoes fall into the pan.



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## **HEAT VIA MICROWAVE:**

- Step 1: Remove contents from bag and place in a clean microwaveable container.
- Step 2: Cover product to maintain moisture.
- Step 3: Microwave on HIGH for 2 minutes.
- Step 4: Stir.
- Step 5: Microwave on HIGH for an additional 3 minutes.
- Step 6: Stir.
- Step 7: Continue process until heated completely through, 165-180 °F.

## **HOLDING PRODUCT IN A WARMING UNIT:**

- Mrs. Gerry's recommends after 1-2 hours of hold time to add ½ cup milk to preserve proper consistency.
- Mrs. Gerry's mashed potatoes can be held for a maximum of four hours in a warming unit.

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## **ADDITIONAL TIPS ON MRS. GERRY'S MASHED POTATOES:**

- All heating times will vary due to differences in containers and ovens, and with amount of product being heated.
- Using an oven mitt to knead the pouch after heating will help to distribute the heat of the potatoes more evenly.
- Holding temperatures in the warming unit may also vary, but the product temperature should not go below 165 °F.
- If possible, cover potatoes in the warming unit and/or during heating to retain moisture.
- As the potatoes hold in the warming unit, the product may lose moisture. It is recommended that ½ cup of milk is stirred into the product after 1-2 hours of hold time to compensate for the lost moisture and maintain the desired consistency of the product.
- Stirring occasionally gives more even heating and/or holding temperatures.
- The corner of the pouch can be cut off to squeeze the product out of the bag into retail containers, potato skins, etc. Seal off and refrigerate unused portion.
- We do not recommend freezing the potatoes.
- Potatoes can also be heated on the stove-top or in the oven.