

3 METHODS FOR REHEATING MASHED POTATOES

DOUBLE-BOILER

15-25 minutes

OVEN

20-30 minutes

MICROWAVE

2 minute increments, as needed



WHAT YOU'LL NEED

For Double-Boiler Method:

- Whole Milk or Cream, as needed
- Pat of Butter
- Double Boiler or Pot for Simmering Water + Heat-Proof Glass Bowl

For Slow Cooker Method:

- ½ Cup Liquid of Choice, plus extra as needed:
 - Melted Butter; or
 - Whole Milk or Cream; or
 - Broth
- Oven-safe Baking Dish
- Dish for Lid or Aluminum Foil

For Microwave Method:

- Microwave-Safe Bowl
- Damp Paper Towel
- Whole Milk, Cream, or Broth, as needed

INSTRUCTIONS

METHOD 1: DOUBLE-BOILER

If you don't have a true double boiler, place a heat-proof glass bowl on top of a pot filled with water. Just make sure the top edge of the bowl is wide enough to sit above the boiling water.

- Fill pot with water and bring to a simmer.
- Add the potatoes to the glass bowl and place the bowl over the pot of water. Make sure the water is below the bottom of the glass bowl.
- Add an extra splash of cream or milk and a pat of butter to ensure the mashed potatoes don't dry out.
- Stir frequently, but not vigorously, until the potatoes are heated through, 15-25 minutes. *Don't over stir or the mashed potatoes can assume a gummy texture.*

METHOD 2: OVEN

The oven is a good choice for reheating mashed potatoes because you have very precise control over the temperature. You also can keep the potatoes covered to retain moisture so they don't dry out.

- Arrange a rack in the middle of the oven and heat to 350°F.
- Place mashed potatoes in oven-safe dish. Stir in melted butter, milk or broth, starting with ½ cup for every 4 cups of potatoes. Your final results should be smooth, but not runny.
- Cover the dish with a lid or foil and bake for 20-30 minutes or until heated through.
- Adjust seasoning, as needed.

METHOD 3: MICROWAVE

Although this is the least recommended method, the microwave is a quick and easy option if you're in a pinch!

- Scoop the mashed potatoes into a microwave-safe bowl and cover with a damp paper towel.
- Heat potatoes in 2-minute increments, mixing after each iteration. Repeat the process until the potatoes are heated through and have reached a safe internal temperature of 165°F.
- Add a splash of milk, cream, or broth, as needed, if the potatoes begin to dry out during the heating process.

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