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## How many potatoes per person mashed

Back to Dr. Potato Home (Andrew Purcell for Dash; Food styling, Carrie Purcell; Prop styling, Heather Chontos) Is this week eating roasted potatoes or cooking potatoes for Thanksgiving? You want to make sure there are enough potatoes to go around - and maybe even have some for those delicious scraps! Use the guidelines below to determine how many pounds of potatoes per person is necessary for dinner. Potatoes can weigh anywhere from 1/10 pound to 1/2 pound, depending on their size. If you're making potato mashed, figure you'll need 1/3 to 1/2 pound of potatoes per person. You may want to add a little more, however, as most people tend to stack on mashed potatoes. With this in mind, here is a general guide for how many potatoes you will need, if everyone consumes 3/4 pounds:4 people – 3 pounds (6 big potatoes)6 people – 4,5 pounds (9 big potatoes)12 people – 9 pounds (18 big potatoes) If you are making roast potatoes, figure you will need 1/2 pound of potatoes per person. If each person eats 1/2 pounds, here are how many potatoes you will need:4 people – 2 pounds (4 large potatoes)6 people – 3 pounds (6 big potatoes)12 people – 6 pounds (12 big potatoes) If you are making baked potatoes, figure each person will eat a large (1/2 pounds) potato. Based on all who consume 1/2 pound, here's how you will need to get:4 people – 2 pounds (4 large potatoes)6 people – 3 pounds (6 big potatoes)12 people – 6 pounds (12 big potatoes) Of course, be sure to buy a few extra potatoes if you are hoping to have Thanksgiving leftovers for the week to come! Come on. How much pasta do you need for dinner? Simple, light and soft potatoes. Christophe Kwiatkowsky Serves: from 10 to 12 active time: 25 minutes Total time: 1 hour Views: 105,612 Success Rating: 97% (?) Play Video Save Recipe & Press The componentimportant of pure potatoes is the variety of potatoes used (the flour instead of waxes). I found it.Limited selection of potato varieties in Vancouver, none of which seems to be the pharynosa. Joel Robuchon, for example, uses cooked rat potatoes (baked) in their skins. I prefer to use a potato recer. Rouxbe staff Are the only person ever using a mash potato mix-master? Rouxbe's staff. Adding well cooked and 1/4 mashed rape or parsnips is really beautiful also, along with a large dollop of heated acid cream to balance the sweetness of the root vege. I make mashed potatoes when serving large, roasted cavern size at large dinners (more than 10 people). So, this recipe is great for the quantity it produces. There's usually a guy around the kitchen who wants to help with dinner preparations, so he's putting it in mashing potatoes. The nutmeg in this recipe packs a powerful punch so that it turns on. And potatoes really absorb moisture as they sit so I found it useful to hold back some of the cream/butter mixture to fold right before serving. My animal pea when dinner out lately is the emphasis on garlic mashed potatoes so thanks for making these the "old fashionable" way. At my last cave the man cut roasted fest. I made the mistake of using some of the left on melted cream and butter to make sauce. Baaaaaaddd idea. The worst sugo I've ever done. But the potatoes were great (these are so good, they really do not need sauce). Here is where a good food mill of good size probably comes in really useful (I really like mine). I probably wouldn't use it for my purposes, because I don't cook for a large number of people, but whoever cooks regularly for 4 or more people should really invest in a mill. I will try a cut version of this recipe next week and I will go to replace ghee for butter and see how it works. I guess she'll give a light.that will separate the norm. I just realized that I should have said "it would not use it for my purposes \_ for this recipe \_ . I use foodFor other things... it looks like potato creams.( VERO EASIA TO MAKE AND DELICIOUSE!! I want to make this recipe, but do only half. This effect has cooking time, why do I use less potatoes? Rouxbe's staff don't like the nutmeg. It's a star witch that's not like a nutmeg I can put in? Please tell me that the thnx Rouxbe staff is just butter cream and salt. The less... The real challenge of Thanksgiving dinner is (no surprise here) everything so that it can be served all hot and still good tasting. So, this brings me to my question: I read you can keep the potatoes finished in a terracotta pot until you're ready to serve them. I've never tried and wondered if you or someone who did it think it's a good idea. Rouxbe staff I read that it is possible to freeze the mashed potatoes then heat them in a slow cooking plan. Do you think that would work with this recipe? I'd be grateful for your thoughts. Rouxbe staff I used this recipe (sans nocemeg - forgotten to buy it) for Thanksgiving and it turned out great. Used as a contour it fed over 20 people for dinner. I was skeptical on the leaves of the bay, but add a great taste even if thin. I made them early a day and kept them in a terracotta pot for a few hours (turned and at room temperature) with the layer of slices of butter. I lowered it about 30 minutes before dinner, and they were wonderful. It was nice to revisit and perfect a good basic dish. Thank you! Hi. Can we keep the cooking water of vegetables and maybe use it in soup or sauce? Personally, I like to leave the peel on the potatoes. This gives the dish a more rustic taste and saves some time as well! I also prefer simply mash and add some fresh chives together with milk (or cream) and butter. The grated Parmigiano-Reggiano isalso in the potatoes of purée. What can you do with the left-handed mashed potatoes? Can they be made in a "patty" and fried? I heard something like that a long time ago, but I'm just...sure how to go. Rouxbe staff Thank you for Dawn ideas. I'm gonna go try my meatballs. I never thought of putting them in quesadillas though... it seems a good replacement for fried beans maybe. To fry them, should I add something to them? Or just make sure they're good and cold to make meatball? Besides, I guess it's better to leave her until she's a pretty burning on one side before she shoots, so she won't fall apart. Rouxbe staff What to say to use potatoes left to make gnomes, fill for pyrogies, or fritters of German-style potatoes. We use them this way. I'm sure they are also many other ways! I would like to hear them if others please add to this list. Best regards from North Carolina. I made these potato mashed last night for a token together with friends and were fantastic (I also added garlic cloves to the water with potatoes, omitted nutmeg, food-milled everything, and added chives and chives flowers). As for water skimming while potatoes are coming to boiling and simmering, if you are not going to reuse water in another application, what is the advantage of skimming? I'm thinking that when you filter potatoes, a part of the scum could stick to the potatoes and you don't want to rinse them, because you want to keep the potatoes warm for the mashing. Am I on the right path? Rouxbe staff If I add cream cheese to omeo fried potatoes something? Do red potatoes work for this recipe? Rouxbe staff My wife bought red potatoes for mashing a few weeks ago and the result was not good at all. I don't know what went wrong, but when I added hot cream and butter, they formed a goo tye pasta. Honestly, I couldn't let them release and become soft - they were just sticky, rigorous and unpublished. I always used yukon to get bigso do not use red. Thank you. Kimberly. I was sure someone would come to tell me I had to do something. Something.wrong to ruin the red potatoes. as you can imagine, trying to keep potatoes in a nearby state of service while cooking the rest of the meal is hard enough - trying to anti-stick glue in that situation is frustrating beyong belief. a question: I like to clarify the butter while I'm boiling potatoes and then add the foamed milk solids to the mix. This usually works very well. Do you think adding those solids to the red potatio could have caused glue? rouxbe staff personal rouxbe how do you add roast garlic to potatoes? is the crushed garlic and then added to the potatoes. Can I make mashed potatoes a day ahead? to heat the potatoes I put it on a double boiler? rouxbe staff is well soaked potatoes cut into water during the night or soak will affect potatoes? I'm just trying to save time. Thank you. rouxbe staff, something else that my family and I have a blender instead of a masher. rouxbe staff how many grams of mashed potatoes per person. how many pounds of mashed potatoes per person for thanksgiving. how many russet potatoes per person for mashed potatoes. how many cups of mashed potatoes per person. how many ounces of mashed potatoes per person. how many yukon gold potatoes per person for mashed potatoes. how many red potatoes per person for mashed. how many pounds of prepared mashed potatoes per person

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