

Butter Bean & Mashed Potato Cakes



FOODSERVICE

SERVING SIZE: 40

Ingredients

- 5 5/6 pounds Russet Potatoes, peeled & Diced
- 6 1/4 cups **Furmano's Butter Beans**, Drained
- 1 liquid cup Milk
- 3/4 cup Butter
- 1 cup Green Onion, Sliced
- 2 teaspoons Salt
- As Needed Black Pepper
- 7 1/2 cups Panko Bread Crumbs

In This Recipe



Butter Beans in Sauce

Preparation

1. Place Potatoes in a pot of cold water, bring to a boil, and cook until the potatoes are cooked through.
2. Drain water and place Butter Beans in pan. Return to heat on low to evaporate any residual water. Be careful not to scorch the beans and potatoes.
3. Mash Beans and Potatoes together. Then, add Milk, Butter, Green Onion, Salt, and Black Pepper. Blend together well. Allow to cool for 30 minutes.
4. Using a #10 scoop, place potato mixture into Panko Crumbs. Coat potatoes with Panko Crumbs and flatten into cakes.
5. Place a small amount of Olive Oil in a saute' pan over medium heat. Place potato cakes in pan and brown.

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