French Onion Mashed Potatoes

Yield: 12 each 9 oz sides

Ingredients:

- 5 lbs Reser's® Special Request™ Gourmet Mashed Potatoes (71117.14387)
- 2 cups Red and yellow onions, caramelized
- 1 tsp Thyme leaves (removed from stem)
- 2 cups Beef Stock
- 1 Tbsp Soy sauce
- 1 ½ cups Swiss cheese, shredded
- 12 each Thyme sprigs as garnish

Directions:

1. Heat the Reser's Special Request Gourmet Mashed Potatoes bag in a pot of hot water or steamer until warmed through, approximately 18-20 minutes.
2. In a 6-quart stock pot, add caramelized onions, thyme leaves, and beef stock and reduce stock by half.
3. Add the soy sauce and set aside.
4. Empty the bag of mashed potatoes into 6-inch 1/3rd pan, add caramelized onion mixture, and mix to combine.
5. Add Swiss cheese and mix gently to combine.
6. Place into a steam table or warmer until ready to serve.
7. Fill 9 oz into a small serving bowl and garnish with one thyme sprig.

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