



MASHED POTATOES



Ingredients

4-5 potatoes of choice

¼ cube margarine (or butter)

¼ cup whole milk (or milk of choice)

Salt and pepper to taste

Instructions

1. Peel 4-5 potatoes or one medium sized potato for each person.
2. Cut each potato in quarters, cover with water in a saucepan and cook until tender. (About 20-30 minutes)
3. Remove from heat, drain water off.
4. Mash potatoes using method of choice. (A potato masher is what I used to use to mash the potatoes, but the last few years I've started using a hand electric mixer - or stand mixer if many potatoes - and find they are great, softer and totally "mashed". A ricer is another good option if you have one.)
5. Add ¼ cube of margarine and ¼ cup whole milk.
6. Beat the potatoes in the pan (or separate dish) until free of lumps.
7. Taste and season with salt and pepper.
8. Serve at once dotted with butter or margarine. Enjoy!

CHEESY MASHED POTATOES

Ingredients

4-5 potatoes of choice

Sour cream

Cream cheese

Butter

Dehydrated onion bits

Salt and pepper to taste

Garlic powder or garlic salt (optional)

Instructions

1. Peel and boil potatoes as for plain mashed potatoes (above).
2. After draining tender potatoes, INSTEAD of adding milk, butter or margarine, salt and pepper – ADD some sour cream, cream cheese (softened), butter, dehydrated onion bits, salt and pepper (and perhaps some garlic powder or garlic salt). Whip together and taste.
3. Adjust accordingly. Some potatoes have a tendency to retain more water than other varieties, so do not “dump” a lot of sour cream and cream cheese in all at once. Add some, taste and then add some more. You can add, but you can’t take it out. And do NOT add milk or cream.
4. If they are too thin, add some instant mashed potatoes FLAKES to thicken.
5. Serve. (I like to garnish with chopped parsley, or for these special potatoes, some chopped fresh dill is tasty.)

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