

Mashed Potatoes – 4 ways
Yields: 8 servings

Ingredients:

3 lbs Potatoes (B red or Yukon gold), peeled and quartered
1 tsp Salt
¼ C Butter
½ tsp Salt
¼ tsp Ground black pepper
1/3-2/3 C Milk
Butter (optional)
Ground black pepper (optional)

Procedure:

- 1) In a large saucepan, cook potatoes and the 1 teaspoon salt, covered in enough boiling water to cover for 20-25 minutes or until tender; drain.
- 2) Mash potatoes with a potato masher or beat with an electric mixer on low speed. Add the ¼ cup butter, the ½ teaspoon salt and the ¼ teaspoon pepper. Gradually beat in enough milk to make mixture light and fluffy. If desired, serve with additional butter and pepper.

Italian Mashed Potatoes:

Prepare as stated above, except stir in 3 tablespoons assorted chopped fresh herbs (basil, Italian [flat leaf] parsley, and/or oregano) or 2 teaspoons crushed garlic along with the salt and pepper. Substitute ¼ cup olive oil for the ¼ cup butter. Stir in ½ cup grated Parmesan just before serving. If desired, drizzle with olive oil and sprinkle with parsley.

Garlic Mashed Potatoes:

Prepare as stated above, except use unpeeled red-skinned potatoes. Add 8 peeled garlic cloves to water with cooking potatoes. Substitute ¼ cup olive oil for ¼ cup butter.

Ultimate Creamy Mashed Potatoes:

Prepare as state above, except stir in ½ cup sour cream and ½ cup boursin cheese along with the butter. Substitute cream for the 1/3-2/3 cup milk and stir in ¼ cup finely chopped green onions. If desired, sprinkle with additional chopped green onions just before serving.