

MASHED POTATOES

Ingredients:

2 lbs. russet potatoes

2 T. salt

6 T. butter

½ c. whole milk

½ c. sour cream

½ c. grated Parmesan

Salt & pepper



Directions:

- 1) Bring a large pot of water, seasoned with 2 T. salt, to the boil.
- 2) Peel the potatoes and cut into large chunks. Boil the potatoes in the salted water for around 20 minutes, until tender. Drain the potatoes. Run them through a potato ricer.
- 3) In a small saucepan, melt the butter into the milk.
- 4) Stir the butter and milk, sour cream, and Parmesan into the hot potatoes until smooth. Season with salt and pepper.