



MASHED POTATOES

6 Medium to Large Idaho Russet Potatoes
6 Tablespoons unsalted butter sliced (about 1/4inch thick)
1 Cup Whole Milk
1 to 1 1/2 tsp Iodized Salt
1 to 1 1/2tsp black pepper
(Start with 1 tsp of salt and pepper add to taste)

Place 1 gallon of water in a large pot, turn on high.

Wash, peel and large dice (1 inch dice) potatoes.

When water is still warm enough to touch without getting burned, add the diced potatoes.

Boil for 15 minutes.

Remove from heat, strain and place potatoes into mixing bowl.

Place whip attachment on mixer, mix for 5 to 7 rotations, stop mixer and add butter. Continue to mix for an additional 7 to 10 rotations, stop mixer and add milk.

Whip at low speed until all ingredients are combined evenly. Add Salt and Pepper, mix at medium high speed for 45 seconds to 1 minuet.

Place into serving bowl and serve while hot.

Be sure and check out Turkey Gravy recipe for a wonderful addition to this dish.

Enjoy this great comfort food!