

Creamy Mashed Red Potatoes

Ingredients

- Red Potatoes - 1360 g - 3 lbs
- Butter - 115 g - 1/4 lb
- Milk - 355 ml - 1.5 cup
- Sour Cream - 120 ml - 1/2 cup
- Cheddar Cheese, grated - 120 ml - 1/2 cup
- Salt - 10 ml - 2 tsp
- Black Pepper, ground - .5 ml - 1/8 tsp

Directions

1. Scrub the potatoes with an abrasive plastic pad reserved for vegetables, and rinse.
2. Cube the potatoes. Peel if desired.
3. Place potatoes in a pot with 1 tbsp salt and cover with water, boil and simmer potatoes for 25-30 minutes, or until tender.
4. Drain, water and potatoes, melt butter in the pot, combine milk
5. Add potatoes and mash with sour cream until smooth. Add cheese if desired.
6. Add salt and pepper to taste.

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