

FROM THE KITCHEN OF...



RED SKIN MASHED POTATOES

INGREDIENTS

3	LB	RED SKIN POTATOES
4	OZ	HEAVY CREAM
6	OZ	SOUR CREAM
2	OZ	WHOLE MILK
5	OZ	BUTTER
11	GRAMS	B&P SPG SEASONING
2	TSP	DRIED PARSLEY

SERVINGS:

8

TIME TO PREP:

5 MINUTES

COOK TIME:

20 MINUTES

DIRECTIONS

- PLACE LARGE POT OF COLD WATER ON HIGH HEAT. ADD A GENEROUS PINCH OF SALT AND START CHOPPING YOUR POTATOES INTO UNIFORM CHUNKS.
- ADD POTATOES TO WATER AS YOU GO AND BOIL UNTIL THE POTATOES ARE TENDER (ABOUT 15-25 MINUTES).
- DRAIN OFF THE WATER, ADD 4 OUNCES OF THE BUTTER, HEAVY CREAM, SOUR CREAM AND MILK AND B&P SPG SEASONING.
- MIX BY HAND OR WITH A MIXER UNTIL YOU REACH YOUR PREFERRED CONSISTENCY.
- TASTE AND ADJUST WITH MORE B&P SPG AS NEEDED.
- TOP WITH REMAINING 1 OUNCE BUTTER AND DRIED PARSLEY.

TIPS & TRICKS

- ✓ MAKE THEM LOADED BY ADDING SHREDDED CHEESE, BACON AND GREEN ONIONS OR ADD LOBSTER FOR A DECADENT SIDE OPTION!
- ✓ LEAVE THE SKIN ON! THE TENDER SKIN OF RED POTATOES OR GOLDEN POTATOES ADDS A RUSTIC LOOK AND FLAVOR! PLUS YOU DON'T HAVE TO MESS WITH A PEELER!!