



Whipped Potatoes

Comfort food at its best!

While most people make whipped potatoes without a recipe, this one was specifically requested by Serena. Measurements are not exact as they are dependent on size of potatoes and how long the potatoes have been cooked. Options are shown.

Quantity	Ingredients	Preparation Notes
6 - 8 med	Russett Potatoes	<ul style="list-style-type: none"> ➤ Peel potatoes and wash ➤ Cut into 1 - 1.5 inch pieces
1 Stick	Butter or Margarine (sliced into pats)	<ul style="list-style-type: none"> ➤ Put in pan and cover with water ➤ Put 1 tsp salt in water.
1/2 - 1 C	Milk	<ul style="list-style-type: none"> ➤ Bring to a boil and boil stirring once or twice to make sure that none are stuck to the bottom. Boil until fork tender.
1 tsp	Salt	<ul style="list-style-type: none"> ➤ Remove from heat and drain ➤ Put potatoes in a large mixing bowl and using an electric mixer on a lower speed, break apart the potatoes.
	Salt and Pepper to taste	<ul style="list-style-type: none"> ➤ Add butter reserving two pats for the top ➤ Mix well
	Garlic - minced or roasted (optional)	<ul style="list-style-type: none"> ➤ Add part of the milk and continue mixing and adding milk until consistency is smooth but not soupy.
	Parsley (optional)	<ul style="list-style-type: none"> ➤ Salt and pepper to taste
	Chives (optional)	<ul style="list-style-type: none"> ➤ Turn mixer to a high speed and whip for a couple of minutes. ➤ Put two pats of butter on top and serve.