



BLUE GATE

RESTAURANT • THEATRE • INN • SHOPS

Mashed Potatoes

Vegetable:

1/2 tsp Parsley flakes *(optional)*
3 lb Russet or Gold Potatoes

Baking Spices:

1 1/4 tsp Salt
1/3 tsp. Onion Salt
(optional)

Dairy:

7 tbsp Butter, salted
3/4 cup
Whole Milk or Heavy Cream

Peel & rinse potatoes and then cut into 1 inch cubes and put in sauce pan. Fill pan with cold water until potatoes are covered. Place lid and bring to a rolling boil over a high heat for 20-25 minutes.

Reduce the heat to medium and cook until fork-tender (approximately 20 minutes). You want them to be very soft to make smooth mashed potatoes. Drain the water. Then use hand electric mixer to mash them or use a hand masher. After the potatoes have been mashed (no more chunks) add your butter, salt, and pepper.

Warm the milk the microwave, about 15-20 seconds. Continue mixing, slowly adding the milk or cream until your potatoes are the consistency you want. If you would like to add parsley flakes or onion salt at this time, and then mix thoroughly and enjoy!

Tips on Other Optional Flavors:

Garlic Mashed Potatoes:

¼ tsp. garlic powder or minced garlic.

Sour Cream or Cream Cheese Mashed Potatoes

Add 3 T. sour cream with your butter or
4oz. cream cheese for a richer consistency.

Herb Mashed Potatoes

Add chopped chives in with your milk or heavy cream