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Thanksgiving Mashed Potatoes



Ingredients

6 large potatoes - washed, peeled and diced
4 tbsp milk
2 tbsp butter
6 cups water
Salt and pepper to taste

Preparation

- 1 Boil the potatoes in salt water until they are fully cooked and soft.
- 2 Drain them thoroughly in a colander, the last thing that you want is watery potatoes.
- 3 While the potatoes are still hot mash them with a potato masher - until they are broken down to the consistency of cooked oats.
- 4 Add the milk, butter and salt and pepper and continue mashing.
- 5 Do not use a blender to do this as the potato's consistency will become gooey and sticky.
- 6 Serve garnished with a few sprigs of parsley.

Cooks Note

A great guideline to determine how many potatoes to boil for Thanksgiving dinner is: One large potato per person and a few extra in case people want seconds.
