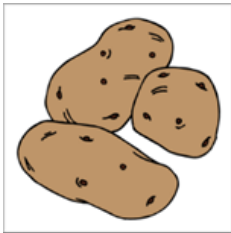


# Mashed Potatoes



What you need:

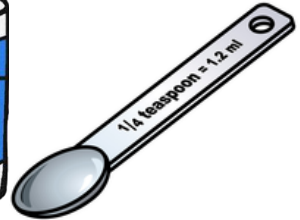
6-8 Servings



2 pounds of  
Idaho Potatoes  
(3 large potatoes)



4 Tablespoons Butter  
 $\frac{1}{2}$  stick  
(room temperature)



$\frac{1}{4}$  teaspoon salt



$\frac{3}{4}$  to 1 cup of milk



Medium or Large  
Saucepan



Stove



Cutting board  
Knife  
Peeler


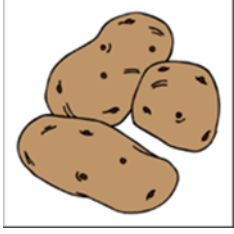

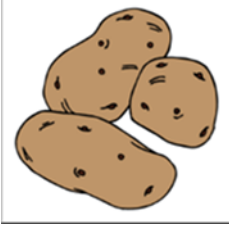
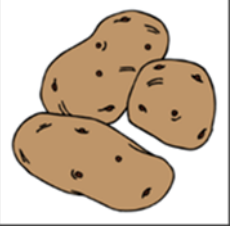









Hand Mixer and bowl  
OR  
Standing mixer



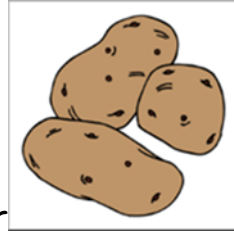
Hot Pads

# What to do:

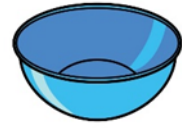
Step 1:	Use  to peel 
Step 2:	Use  to cut the peeled  into 1-inch chunks, about the size of a grape
Step 3:	Place  in  and cover with water
Step 4:	Place  on  to   <b>HI</b>
Step 5:	When water is bubbling, or boiling, turn  to  <b>LO</b> and let sit for <b>12-15 minutes</b> set a

Step 6:

Drain water, and transfer



to



Step 7:

Beat  
a little bit at a time



adding pieces of



Step 8:

Add



Step 9:

Add



**1/4 cup** at a time



Optional

Add Pepper



and other seasonings to taste