

Chef Larry's Mashed Potatoes

Yield: 6 - 8 Servings

Ingredients:

2 lbs. Russet potatoes, peeled

2 cups Milk

1 cup Cream

1/4 cup Butter

2 tsp. Parsley, chopped

to taste Salt

to taste Fresh ground black pepper

Method:

Cook potatoes in lightly salted boiling water until tender. Combine milk and cream. Bring to a simmer over low heat. Drain cooked potatoes well. Add hot milk / cream mixture to potatoes in intervals while mashing to achieve desired consistency. Stir in butter and season to taste with salt and pepper. Finish with chopped parsley.