



## Mashed Potatoes

Are you and your family bored by traditional mashed potatoes? As delicious as the creamy, buttery side dish is, there are plenty of easy ways to dress it up. Here are five simple additions or modifications to take your turkey accompaniment to the next level. It might even be fun to serve more than one flavor to add some variety to your table.

2 pounds baking potatoes, peeled and quartered  
3 tablespoons butter  
½ cup milk  
½-¾ cup cream (depending on desired thickness)  
Salt and pepper to taste (white pepper gives a uniform appearance, but the choice is yours)

Bring a pot of salted water to a boil. Add the potatoes and cook until tender but still firm, about 15 minutes; drain well.

In a small saucepan heat butter, cream, and milk over low heat until butter is melted.

Using a ricer, potato masher or food mill, rice the potatoes into the warm milk mixture. Stir well to slowly blend milk mixture into potatoes until smooth and creamy, without over mixing (to prevent gumminess). Season with salt and pepper to taste. Serve immediately, or make the following substitutions:

### **Sour Cream and Chive Potatoes**

Substitute 1 cup sour cream for the cream and add 3 tablespoons minced chives.

### **Ultimate Mashed Potatoes**

Just before serving, stir in 1 cup grated cheddar cheese and sprinkle with chopped chives and cooked, crumbled bacon. It's like a twice baked potato, but easier!

### **Pancetta and Crème Fraîche Potatoes**

Substitute 1 cup crème fraîche for the cream and stir in 1 cup diced cooked pancetta. Add a pinch of oregano.

### **Tangy Herbed Mashed Potatoes**

Use 6 oz softened cream cheese in place of the milk. Stir in 1 tablespoon each minced fresh parsley, minced fresh oregano and minced fresh thyme. Sprinkle with minced chives, if desired

### **Roasted Garlic- Asiago Mashed Potatoes**

Mash 2 cloves of roasted garlic. Stir it into the warm cream before adding the potatoes. Before serving, stir in ½ cup grated asiago cheese.