Mashed Potatoes - Scratch

You Need:

1 potato  salt and pepper  peeler  1 tsp. butter  2 Tbsp. milk  Tablespoon

cutting board  1 teaspoon  sharp knife

serving bowl  strainer  handmixer  saucepan with lid

1. Get one potato. Wash and peel.

2. On the cutting board, cut potato with a sharp knife into quarters. Add to saucepan. Cover with water and put lid on pan.

3. Put saucepan on stove. Turn burner to MED HIGH. Cook for 15 minutes or until done. Turn stove OFF.
4. Take pan off stove, drain over sink into strainer.

5. Pour drained potatoes from strainer into a small bowl and mix with an electric handmixer or potato masher.

6. Add 2 Tb. milk to the bowl (or more if needed) and 1 tsp. butter. Mix well until smooth and fluffy.

7. Season to taste with salt and pepper. Stir and serve.
MASHED POTATOES -SCRATCH

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1 potato
1 tsp. butter
salt and pepper
2 Tbs. milk
strainer
cutting board
electric handmixer

peeler
Tablespoon
tea spoon
sharp knife
saucepan with lid
serving bowl

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