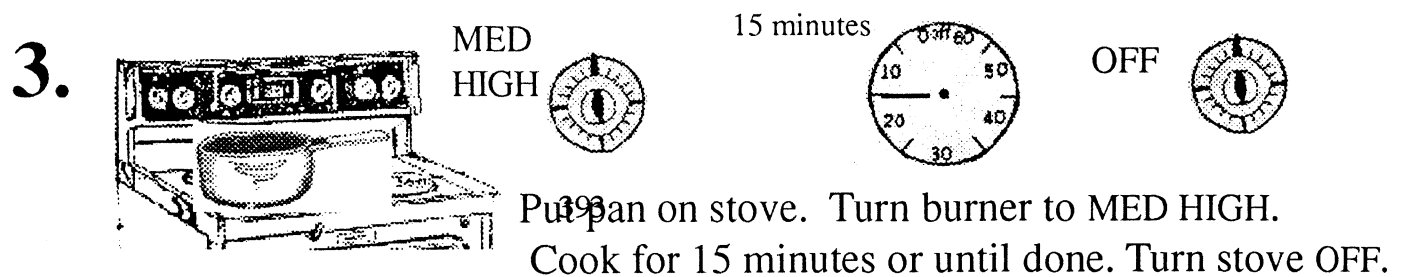
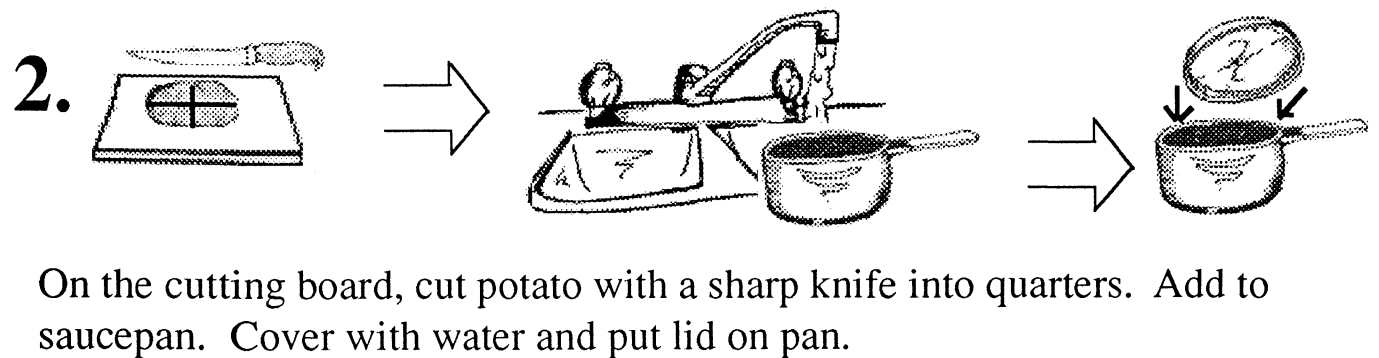
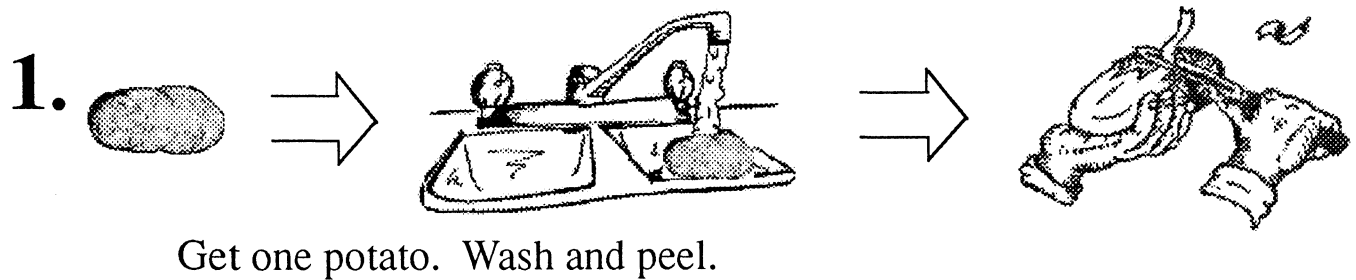
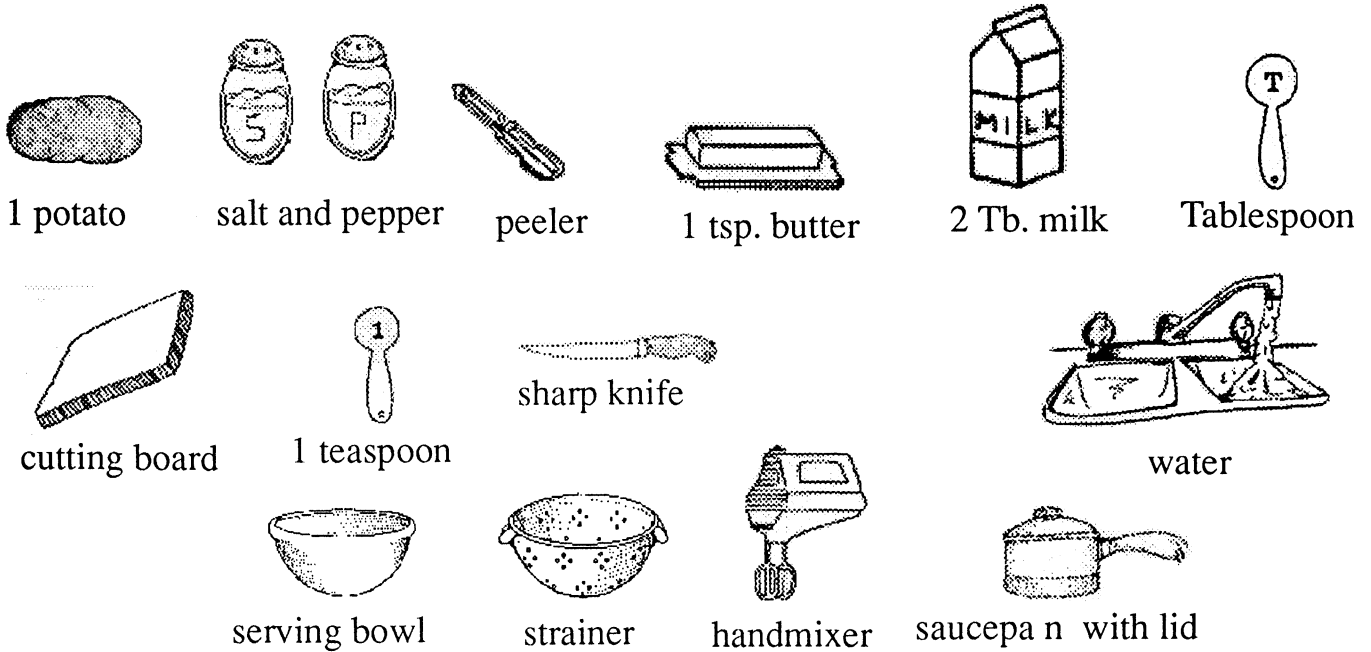
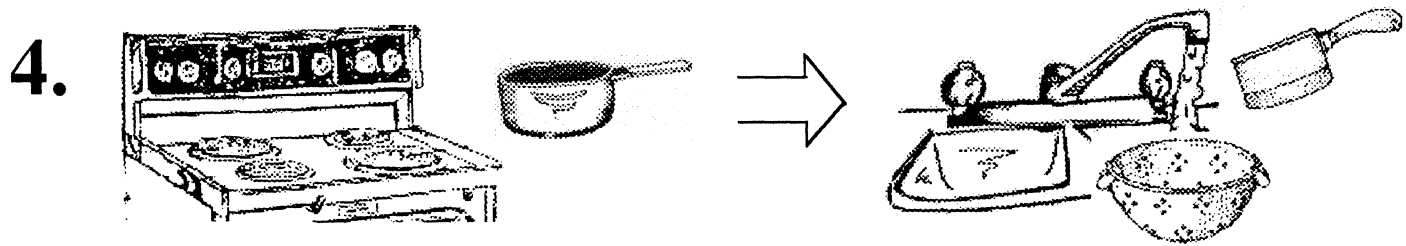


# Mashed Potatoes - Scratch

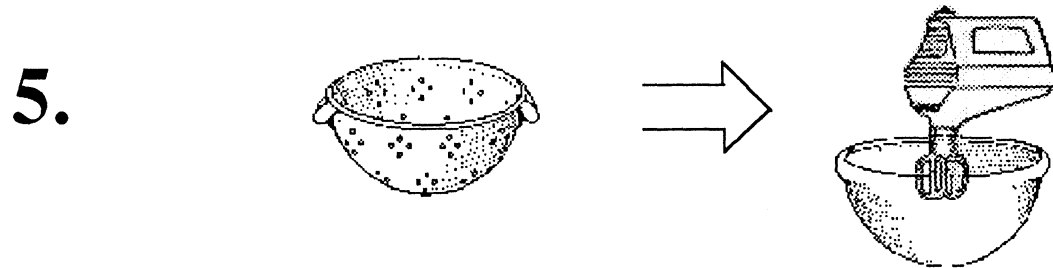
## You Need:





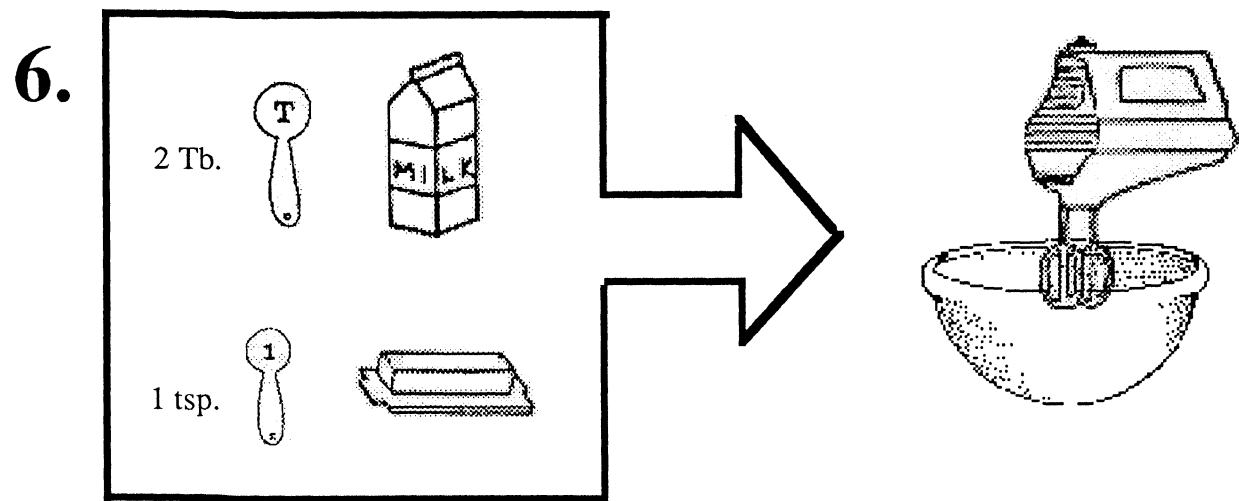
Take pan off stove, drain over sink into strainer.

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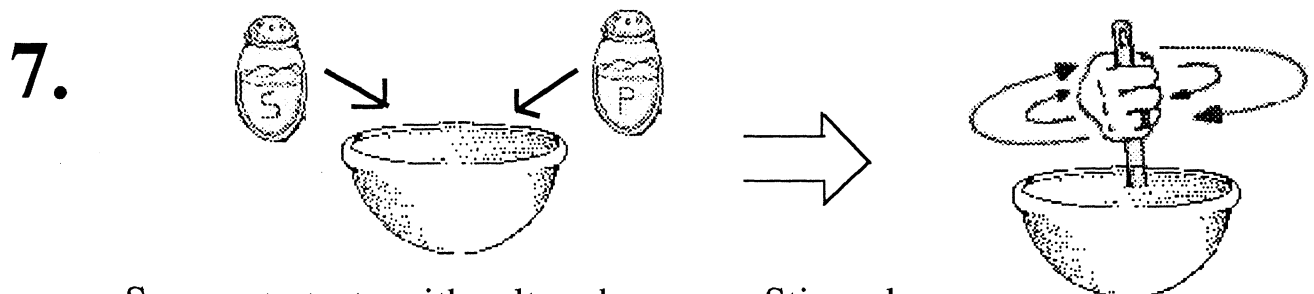
Pour drained potatoes from strainer into a small bowl and mix with an electric handmixer or potato masher.

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

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Season to taste with salt and pepper. Stir and serve.

## MASHED POTATOES -SCRATCH

### You Need:

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

peeler  
Tablespoon  
teaspoon  
sharp knife  
saucepan with lid  
serving bowl

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 pan on stove. Turn burner to MED HIGH. Cook for 15 minutes or until done and turn OFF stove.
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.