

Mashed Potatoes

SIDES

Ingredients

- 2 lbs Yukon Gold or Russet potatoes, washed and peeled
- 3 tbsp Truly Grass Fed Salted Butter, softened
- 1/4 cup milk
- Salt, to taste
- Pepper, to taste
- Fresh parsley, to garnish

Instructions

1. Bring a large pot of water to boil and add a dash of salt.
2. Cut potatoes into large cubes, then add to boiling water.
3. Reduce to a simmer and cook for about 20 minutes or until potatoes are soft. Then, drain the water.
4. Transfer the potatoes to a large bowl, then add butter, milk, salt, and pepper. Mash together until completely smooth.
5. Option to serve topped with fresh parsley and an additional pat of butter.



Naturally Irish. Truly Delicious.