

Easy Mashed Potatoes



Copyright © 2013 Yumree Yumree. All rights reserved worldwide.

4 to 6 medium baking potatoes, peeled and chopped into 1 1/2 inch chunks
1/4 cup butter, softened
1/4 to 3/8 cup half and half cream

In a large saucepan, boil potatoes over medium heat in salted water until tender, approximately 20 to 25 minutes. Drain.

Add butter and 1/4 cup half and half cream to drained potatoes. Mash with an electric mixer first on low speed, and then on medium high until smooth, adding more half and half cream as necessary to achieve desired consistency.

Serve mashed potatoes plain, topped with butter, or ladle with gravy.

Cook's Note: *Electric mixer required.*