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RACKS Recipes: Stuffing

Buttered Mashed Potatoes - Erika's Favourite

- 1 bag red potatoes 5 lb (or potatoes of choice)
- 3/4 of a 16 Oz container of onion sour cream (give or take)
- 1/4 cup parsley (give or take)
- 1 stick salted butter (give or take)
- 3 tablespoons coarse black pepper (give or take)
- 2 tablespoons coarse kosher salt (give or take)

Leaving skins on the potatoes, wash them well. Large potatoes can be cut into quarters; smaller in halves. Bring a pot of salted water to a boil. Place potatoes in the water and cook until fork tender. Strain water and leave potatoes in hot pot to dry.

Add the butter and sour cream.

Using a masher, blend all ingredients. Add parsley, salt, pepper; blend with masher. According to taste, mash to consistency desired. For creamiest potatoes, use a wand blender inserted in the pot. Add more butter, sour cream, or spices to taste.

Serve as is or place potatoes in casserole dish and bake until top is golden brown and crunchy in a 425 degree oven.