SOUTHWESTERN'S KITCHEN

Sour Cream Mashed Potatoes

Ingredients

1/2 bag Southwestern Produce White Potatoes
1 - 1 1/2 sticks of butter (melted)
8oz. Sour Cream
Milk
Salt & Pepper

Directions

1. Cook potatoes in pot of salted water.

2. Bring to a boil and continue cooking until potatoes can be mashed through with a fork.

3. When the potatoes are tender, drain them in a colander. Place them in a bowl and whisk with electric mixer.

4. As soon as the potatoes are mashed, slowly whisk in enough butter, milk, and sour cream to make the potatoes very creamy. Whisk in salt and pepper to taste.