



FROM THE KITCHEN OF: PATRICE MACMILLAN

JSG MARKETING MANAGER

RED SKINNED MASHED POTATOES

INGREDIENTS

- 3 lbs red potatoes, scrubbed and cut into 2-inch chunks (don't peel)
- 1 cup water
- 2 teaspoons kosher salt
- $\frac{3}{4}$ cup warm milk
- 6 tablespoons unsalted butter, softened
- 1 tablespoon dehydrated toasted onion flakes
- 1 large clove, finely minced
- 2 tablespoons minced fresh parsley -OR- 1 tablespoon dehydrated
- $\frac{1}{4}$ cup sour cream
- Salt & pepper to taste

"IF YOU DON'T HAVE AN INSTANT POT - I HIGHLY RECOMMEND GETTING ONE! WE USE OURS AT LEAST 3 TIMES A WEEK AND IT MAKES WEEKNIGHT MEALS A BREEZE!"

INSTRUCTIONS

Place potato chunks in the Instant Pot (or any electric pressure cooker), add the kosher salt and the water. Process on manual for 8 minutes (or high/15 psi on other pressure cookers)

Release pressure and drain potatoes well.

Using a hand masher, lightly mash the potatoes.

Add just enough of the warm milk so the potatoes are creamy but not soupy. You may not use the entire amount, or you may need more warm milk, depending on how creamy you like them.

Add the butter, toasted onions, garlic, and parsley.

Stir to combine.

Add salt and pepper to taste.

