

CHEESY MASHED POTATOES

UTENSILS:

3 Quart Saucepan, 1.5 Quart Saucepan, Flathead Masher (or Electric Mixer)

INGREDIENTS:

- 4 Large Baking Potatoes
- 1 cup Heated Milk
- 2 TBS Butter
- 4 oz American Cheese, shredded
- 4 oz Sharp Cheddar Cheese
- ½ tsp Ground Black Pepper
- ¼ tsp Salt
- ¼ tsp Paprika
- Pinch of Ground Red Pepper

DIRECTIONS:

1. Cube and peel potatoes. Place into the three quart with $\frac{3}{4}$ cup of water; cover, whistle open, and cook on Medium heat. When the whistle sounds, close it and turn the heat off. Do NOT remove the lid. Let stand for 20 -30 minutes until soft.
2. Mash with the flat head masher or an electric mixer. Add $\frac{1}{2}$ Cup of Milk and the butter and stir until smooth. Add grated cheeses and seasonings. Beat with a spoon, adding remaining milk until desired consistency is reached. Cheesy mashed potatoes recipe serves 4.

NOTES:

