

# Mashed Potatoes

- potatoes
- salt
- butter
- milk or cream
- fresh diced chives

Peel and cut potatoes into small equal sizes. Place in salted cold water, bring to a boil, and cook for 20 to 25 minutes.

Melt butter and warm milk or cream over low heat. You will want more milk or cream than you think you do.

Drain, and return to warm pot over low heat. Continue to stir and cook potatoes.

When the potatoes are falling apart, mash, add warm butter and milk/cream, and mix with extra salt and chives.

Serve with sour cream.

Serves: 4

Preparation time: 45 minutes

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