

Team Smith Favorite RECIPES

TITLE

Mashed Potatoes

PREP TIME

15 Minutes

TOTAL TIME

35 Minutes

INGREDIENTS

5 lbs. bag of golden potatoes
Salt
1 stick of salted butter
Bay Leaves (minimum 5)
Milk



DIRECTIONS

In a large pot, boil water, and put Bay leaves in. While the water comes to a boil, peel the skin of all of the potatoes, and cut into similar chunks. Place all of the cut potatoes into the boiling water and stir occasionally, watching for boil overs. You will know the potatoes are done when a piece easily breaks apart by putting a fork in it.

Strain the potatoes after they are cooked, but make sure to save the bay leaves!

In a small bowl, melt down a stick of butter and add some milk. Add salt after butter/milk is combined with potatoes. And season to taste!

Slowly combine the potatoes and the melted butter and milk with a beater.

After all of the potatoes have been mixed to an even consistency, add back the bay leaves from earlier.



RECIPE SUBMITTED BY:

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Happy Thanksgiving!



1 in Client Referrals!
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