



Green Chile Cream Idaho Mashed Potatoes

Yield: Serves 8-12

Total Time: 40-60 minutes

Ingredients:

- 5 lb. Bag of Idaho Potatoes
- 1/4 Cup Junior League of El Paso, Inc. Green Chile Salt Blend
- 3/4 Cup of Heavy Whipping Cream
- 1/4 Cup of Organic Butter

Equipment Needed:

- Cutting Board
- Knife
- Peeler
- Masher
- Measuring Cup
- Large Glass Bowl/Serving Dish
- Large Pot

Prep:

- Get a cutting board, peeler, and knife
- Peel all the potatoes in the 5lb. bag and slice the potatoes in half

Directions:

- Fill a large pot with water and place on gas/electric stove and turn the stove onto a medium setting
- Place the peeled and sliced potatoes into the pot to boil
- After the potatoes have boiled drain the potatoes in a colander
- Place the drained potatoes back into the pot
- Add 3/4 cup of heavy whipping cream, 1/4 cup of organic butter, 1/4 cup of Junior League of El Paso, Inc. Green Chile Salt blend
- Get a masher and mash all the ingredients until all the lumps are gone
- Serve

*****Adjust the ingredients to your liking. *****