

RECIPE #15

MASHED POTATOES

1-2 medium potatoes per person
1/4 cup hot milk for every 3 potatoes
2 T. butter or margarine for every 3 potatoes
1 t. salt for every 3 potatoes
a dash or two of pepper

Wash and peel potatoes. Cook, tightly covered, in about 1/2 inch boiling salted water (1/2 t. salt) until done, 30-40 minutes for whole potatoes or 20-25 minutes for cut-up potatoes. When a fork pierces a potato easily, it is done. If fork breaks potato, it is over done (but don't worry you can't ruin mashed potatoes, however, if you want to use the potatoes for something other than mashed potatoes, they are better if they are done but still firm.

Put boiled potatoes in a warmed mixing bowl or drain water off them and use the saucepan for mashing. Mash potatoes thoroughly until no lumps remain. Gradually beat in hot milk (amount to make potatoes smooth and fluffy depends on the kind of potatoes used), then butter and season. Whip vigorously until light and fluffy. Serve immediately with an additional lump of butter on top.

PARSLEYED POTATOES

Boil potatoes as explained above for mashed potatoes.
Melt butter in skillet.
Remove from heat.
Mix in parsley.
Toss potatoes with mixture until coated.
Serve at once.

Use 2 T. butter and 2 T. fresh parsley (1 t. dried parsley) for every 3-4 medium potatoes.

Parsleyed potatoes are especially good when you use new potatoes. New potatoes are boiled in their skins, then peeled.