

Chef Amy's Mashed Potatoes

4 Russet potatoes, washed, peeled and cut into chunks

4 TBL butter

½ +/- cup milk

Salt and pepper to taste

1. Wash and peel potatoes. Cut into small/medium (about the size of your thumbnail) chunks and put in a pan of cold, salted water.
2. Bring to a boil.
3. When potatoes are fork tender, drain and put in a large bowl.
4. Add butter, salt and pepper.
5. Whip the potatoes until light and fluffy.
6. Add the milk, whip again and taste.
7. Add more salt and pepper to taste.