

MASHED POTATOES

4lb russet potatoes
1/2 cup butter (cubed)
1/2 cup hot milk
3 tbsp sour cream
2 tsp garlic powder
2 tsp salt
1 8oz bag Mexican blend cheese or any preferred cheese
Chives for garnishing

Bring a large pot with salted water to boil. Peel and cut potatoes in quarters, add them into the water and let them cook for about 20-30 minutes or until you can easily poke through with a fork.

Once it's done, remove potatoes to a separate bowl and mash them. Add the butter, sour cream, hot milk, garlic powder, and salt. Use a hand mixer or a stand mixer fitted with a whisk attachment and whisk everything together until smooth. Add your bag of cheese in and continue mixing until it's all combined and cheese is melted. Garnish with a little sprinkle of chives.