

Mashed Potatoes

10 lbs russet potatoes
4 teaspoons salt
8 tablespoons unsalted butter
2 cups milk
salt and pepper to taste

In a heavy-bottomed pot, add peeled potatoes and enough water to cover and 4 teaspoons salt. Bring to a boil on high heat cooking potatoes until a fork or knife can penetrate the potatoes. Do not over cook.

Drain and allow potatoes to sit 15-20 minutes (to allow moisture to escape). This can be done on the burner over low heat if desired.

Add butter, milk and seasonings. Mash with a potato masher or use a mixer. Adjust milk and seasoning to desired consistency and taste.