

Mashed potatoes for a crowd

Recipe:

15 medium russet potatoes, cubed (from Idaho of course)

1/2 Cup butter (Not even kidding here)

Cream or half & half

Salt & pepper to taste

Instructions: Cube potatoes into small pieces. Put in a pot of cold water. Cook for 15-20 minutes on medium heat until potatoes are soft. Drain water. Using an electric mixer, mash potatoes until smooth. Start adding cream or half & half in small amounts until desired consistency is reached. At this point, potatoes will be smooth, not lumpy. Add butter, salt, and pepper. Enjoy!!