

MASHED DAIRY-FREE WHIPPED POTATOES

F EASY

Last Modified: 12/10/2016

PREP: 9+ Hrs
COOK: 1 Hr
STOVETOP

VEGETABLES

MAKES 8 To 10 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1 1/2	Pounds	Yukon Gold Potatoes	2" Cubes
2	Cloves	Garlic	Minced
1 +/-	Cup	Chicken Stock (Swanson)	Reduced
1	Tbsp	Olive Oil	
1/2	Tsp	Kosher Salt	
1/3	Tsp	Fresh Ground Black Pepper	

PREPARATION

CAUTION	Careful about the amount of Chicken Stock you mix in - Even a little too much makes for a gooey Mashed Potato.
TOOLS	<ul style="list-style-type: none"> 1) Stock Pot & Lid 2) Large Serving Bowl 3) Electric Hand Mixer 4) Small Saucepan & Lid 5) Large Colander
PREP	DISH 1) Mince the Garlic Cloves and set them aside.
1	Bring a pot of water to a boil and add your Potatoes. Keep boiling and cook these for about 30 minutes. They're going to be so soft your fork will just slide into them. Drain the Potatoes, return them to the pot and cover to keep warm.
2	Meanwhile, in a small saucepan over medium high heat, bring the Chicken Broth to a boil and reduce the volume by 1/2. Cover to keep hot until the Potatoes are done.
2	DO NOT OVER MIX! Add in a little of the reduced Chicken Broth, Olive Oil, Garlic, Salt and Pepper, Mix with a hand mixer until smooth and creamy. If too dry, mix in a little more Broth . If too wet, Too bad! So caution is the way.
SERVE	Serve the Potatoes while hot with a large slug of hot Recipe: Turkey - Roasted Whole Turkey (Giblet Gravy) on the side.