



palmer's

Mashed Red Skin Potatoes

Ingredients - Serves 10

- 18 small new red potatoes (about 3 lb.),
unpeeled, halved
- 1 teaspoon salt
- 2 tablespoons butter or margarine, if desired
- Dash pepper
- 1 cup warm milk

Preparation

- ▶ Place potatoes in large saucepan; add enough water to cover. Add 1/2 teaspoon of the salt. Bring to a boil. Reduce heat to medium-low; cover loosely and boil gently for 15 to 20 minutes or until potatoes break apart easily when pierced with fork. Drain well.
- ▶ Mash potatoes with potato masher. Add butter, pepper and remaining 1/2 teaspoon salt; continue mashing, gradually adding enough milk for desired consistency.

