

Classic Buttery Mashed Potato



A creamy and delicious mashed potato recipe which all the family will love.

Recipe supplied by Western Star Butter.

Ingredients

1 kg potatoes

100 g Western Star Original Salted Butterdiced

1/2 cup warm milk

Salt and pepper to taste

Method:

1. Wash and peel potatoes and cut into large chunks. Place in a medium saucepan and just cover with cold water. Bring to the boil then simmer for 20 - 25 minutes or until fork tender.
2. Drain potatoes and return to the dry pan. Shake pan occasionally to remove excess moisture. Mash the potatoes and stir in $\frac{3}{4}$ of the butter.
3. Gradually add milk, beating with a wooden spoon until smooth. Season with salt and pepper. Serve topped with remaining butter.