

CREAMY DREAMY MASHED POTATO

Easy and delicious, this mashed potato is the perfect addition to any dish.

EASY	20	20	2

Ingredients

- 4 potatoes
- 1 cup cream
- 2 tbsp Duck River Butter
- 1/2 tsp sea salt

Instructions

1. Simply peel, quarter and boil 4 potatoes in a large pot of salty water, 15 minutes. Meanwhile bring to a gentle boil 1 cup of cream and two tablespoons of butter.
2. When potatoes are tender, drain and mash. Pour in the warm buttery cream and season with 1/2 tsp sea salt. Using a hand held mixer, beat the potatoes on high until all ingredients are incorporated and potatoes are smooth and fluffy.
3. Transfer to serving dish, drizzle with a little extra melted butter and sprinkle with paprika and chopped parsley.