

03 ULTRA CREAMY MASHED POTATOES

PREP TIME: 10 MINUTES

| TOTAL TIME: 30 MINUTES

| SERVES: 6 PEOPLE



INGREDIENTS:

- 2 cups Swanson Chicken Broth
- 2 1/2 pounds Yukon Gold potato or russet potatoes, peeled and cut into 1-inch pieces (about 6 cups)
- 2/3 cup light cream or half and half
- 6 tablespoons butter, softened

PREPARATION:

Step 1

Place the broth and potatoes in a 3-quart saucepan. Heat over high heat to a boil, then cover and cook (still on high) for 10 minutes or until the potatoes are tender.

Step 2

Drain the potatoes, reserving the broth.

Step 3

Mash the potatoes with the cream and butter. If needed, add some of the reserved broth until the potatoes reach desired consistency. Season with salt and freshly ground black pepper.