

Mashed Potatoes

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Ingredients

12 cups peeled and quartered
Russet potatoes
8 cups water
1 1/2 teaspoons salt
2 cups (plus or minus) almond
cream. (1 cup
water, 1 cup nuts)

Instructions

- Place potatoes, salt and water in a large kettle and bring to a boil. Reduce heat and simmer until very well cooked (about 1/2 hour).
- Remove from heat. Drain off all water and save. Make your milk/cream with it.
- Mash with a potato masher or electric mixer, adding cream until fluffy. Salt to taste.
- HINT: Russet potatoes are usually used for baking but are best for mashing because they cook soft and mash more smoothly than white or red potatoes, which are firm and tend to mash with lumps. It is important to mash the potatoes immediately upon removing them from the stove. If not they will become gummy and starchy



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4.9 ★★★★★

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