

Easy Holiday Mash

Makes 10 Servings

Ingredients

- 4 pounds potatoes, sweet potatoes, celery root, parsnips or carrots, peeled and cubed
- 1/4 cup unsalted butter
- 1 cup milk, kept hot
- Salt and pepper, to taste
- Fresh herbs or chopped scallions, for garnish (optional)

Directions

1. Place potatoes or other vegetables into a large pot of cold salted water. Bring to a boil over high heat, and simmer (bubble) for 15 to 20 minutes, until fork tender (soft). Drain.
2. In a large pot, mash potatoes using a potato masher or fork. Fold in milk and butter until mixed. Season with salt and pepper.

Tip: You can use plant-based milk and olive oil to make this vegan.



Recipe from: Feeding Pennsylvania and PA Eats | Photo from BigStock