



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### HOMEMADE MASHED POTATOES

2 pounds Yukon Gold potatoes, peeled and quartered

2 tablespoons butter

$\frac{3}{4}$  teaspoon salt

$\frac{1}{8}$  teaspoon ground white pepper

$\frac{1}{4}$  cup milk (have a little extra, if needed)

1. Place potatoes in large saucepan and cover with cold water.
2. Cover saucepan with lid and bring to a boil over medium-high heat. Cook potatoes until tender, about 10 to 12 minutes. Drain well.
3. Place potatoes, butter, salt, and pepper in large mixer bowl.
4. Place milk in 1-cup glass measure. Microwave on high for 30 seconds or until warmed.
5. Beat potatoes with electric mixer. Add milk to potatoes and beat until smooth. If potatoes are too stiff, add a few tablespoons milk and beat until desired consistency is reached.

Makes 4 servings.

