



## RWC Indigo Ridge Mashed Potatoes

**MAKES:** 4 servings

**TIMING:** 35 minutes

### INGREDIENTS:

- 4 Large russet potatoes
- 2 oz butter
- 1 ½ cups milk
- 6 oz Indigo Ridge, shredded
- 1 ½ tbsp salt
- 1 tbsp black pepper



### DIRECTIONS:

1. Peel and slice the potatoes ½ in thick. Place in a pot and cover with 1 in. of cold water. Bring to a boil and reduce to a simmer for about 15 mins or until potatoes are fork tender.
2. In a small pot combine the milk, Indigo Ridge and butter and warm, don't boil.
3. Strain potatoes and push through a ricer or food mill. Place back into the pot and cook until there is a small film on the bottom of the pot, then add your milk mixture gradually rehydrating the potatoes.
4. Season, taste and enjoy!