

Classic Mashed Potatoes



INGREDIENTS:

- 2 lbs. (about 6 medium) Russet or Yukon Gold Potatoes, or a combination of both, peeled and cut into 2" pieces.
- 3 Tbsp. butter
- 1 cup Lochmead whole milk.
- salt & white pepper to taste

DIRECTIONS:

Place potatoes in a pot of salted cold water, covering with water by about 1/2". Cook uncovered until tender, but still firm, about 15 min. Drain.

Heat butter and milk in a small saucepan over low heat until butter is melted. Using a potato masher or electric beater, slowly blend milk mixture into potatoes until smooth and creamy. Season with salt and white pepper to taste.

Serve with Lochmead Turkey Gravy:
<https://www.lochmead.com/wp-content/themes/lochmead/recipes/Turkey-Gravy-Recipe.pdf>

Notes: Any Lochmead Milk will work for this recipe: skim, 1%, 2%, whole, buttermilk, or even half 'n half or heavy whipping cream, for a richer product, depending on your dietary preference.

Enjoy!

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