

Smashed Potatoes

Serves 6

Creamy and chunky, with bits of red skins.

Adapted from Cooking Illustrated Nov/Dec 2004

2 pounds red potatoes, unpeeled

4 tablespoons butter

4 oz reduced fat cream cheese

salt and pepper to taste

Halve the potatoes if they are large. Boil until very soft, 30 or more minutes. Drain and reserve cooking water. Add butter and cream cheese to the pan, cover, and allow to melt.

With a wooden spoon, mash potatoes, butter, and cream cheese. Add some reserved water to thin to desired consistency.

Read more: <http://blog.kitchentherapy.us/2009/05/mothers-day-dinner/>

Kitchen Therapy
www.kitchentherapy.us

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