



Chantal's Enamel-on-Steel 4 Qt. Soup Pot



Herbed Mashed Potatoes

6 - 8 medium-sized russet or Yukon gold potatoes
2 cloves garlic, peeled
8 oz. cream cheese
2 tablespoons butter or margarine (optional)
1 teaspoon salt
Pepper

Peel and quarter potatoes. Cut root end from garlic. Boil potatoes and garlic until fork easily pierces. Drain, reserving 1 cup of the cooking water. Turn off heat and place pan back on burner dry potatoes for one minute. Mash potatoes and garlic.

Cut cream cheese into eight pieces and add to hot potatoes. Add seasoning. Stir all together until cheese melts. If needed for consistency, stir in reserved water until consistency is perfect. Add two tablespoons of butter if you wish. Check salt.

If desired, mix in one of these herb options:

- (a) ½ teaspoon dill weed, 1 teaspoon chives, ½ cup cottage cheese
- (b) 1 teaspoon Italian seasoning, ¼ cup Parmesan cheese (fresh chopped parsley)
- (c) 1 teaspoon Greek oregano, ½ teaspoon cinnamon
- (d) 2 tablespoon chopped cilantro, ½ cup grated cheddar cheese, 2 teaspoons crushed red pepper