

## **Chef Larry's Creamy Mashed Potatoes**

Yield: 6 - 8 Servings

### **Ingredients:**

**2 lbs. Russet potatoes, peeled**

**2 cups Milk**

**1 cup Cream**

**1/4 cup Butter**

**to taste Salt**

**to taste Fresh ground black pepper**

**to garnish Fresh minced parsley**

### **Method:**

**Cook potatoes in lightly salted boiling water until tender. Combine milk and cream. Bring to a simmer over low heat. Drain cooked potatoes well. Add hot milk / cream mixture to potatoes in intervals while mashing to achieve desired consistency. Stir in butter and season to taste with salt and pepper. Finish with minced parsley.**