

BC POTATO PURÉE



INGREDIENTS

4 large	BC Russet Potatoes	4 large
¼ cup	BC Butter, salted	60 ml
¼-½ cup	BC Milk	60 ml-125 ml
Pinch	Sea Salt	Pinch
Pinch	Fine Ground Black Pepper	Pinch

DIRECTIONS

1. Peel and cut BC Russet Potatoes. Rinse clean and place into a large pot.
2. Cover potatoes with cold water, add a pinch of salt, and place potatoes on the stove over high heat.
3. Bring the potatoes to a boil and then reduce heat to simmer for 10-15 minutes (or until potatoes are fork-tender).
4. Drain the potatoes using a colander.
5. Before adding potatoes back to the pot to purée, add ¼ cup of BC Milk and ¼ cup of BC Butter to the pot and place on the stove until butter is melted. If needed, add an additional ¼ cup of milk until potatoes are desired consistency.
6. Return the cooked potatoes to the pot and purée with a whisk or hand blender.
7. Season with salt and pepper to taste.

