

F2F Mashed Potatoes

4 Pounds of Red potatoes washed and peeled

2 cups of chicken stock or vegetable stock

Sea salt and pepper to taste

3 tbsp. of butter

2 tbsp. of chopped parsley

½ cup of cream

Put potatoes into a large pot, add stock of choice and top off with water. Bring to a boil and cook until potatoes are tender. Drain save some of the liquid. Place cooked potatoes in a large bowl mash until smooth and free of chunks. Add butter, cream, and some stock until it's the right thickness of your liking. Season with salt and pepper and mix in parsley.