



WASABI MASHED POTATOES

Ingredients:

- 4 medium russet potatoes, scrubbed and cut into 1" chunks
- Salt
- 4 to 8 tbsp. buttermilk
- 4 tbsp. butter
- 4 tsp. wasabi (or to taste)

Directions:

1. Place potato chunks in pan with enough cold water to cover by one to two inches. Add enough salt to give water a noticeably salty taste.
2. Bring water to boil over high heat. Reduce and simmer until potatoes can be easily pierced by a fork or skewer - about 15 minutes. Drain in colander.
3. (Optional) Return potatoes to pan over low heat and steam dry for a few minutes.
4. Puree potatoes with potato masher, food mill or potato ricer*
5. Stir in buttermilk, butter and horseradish. Season with salt & pepper to taste.

Makes 6 servings.

*If making large batch, use hand or stand mixer.