

Side Dish

Goat Cheese Mashed Potatoes

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Servings: 10

14 cups (4 pounds) russet potatoes, coarsely peeled and chopped

1 cup whole milk

1/2 cup half-and-half

1/2 cup (1 stick) butter

7 ounces goat cheese, crumbled

1/2 teaspoon salt

freshly ground black pepper (to taste)

1/4 cup snipped chives (optional)

Cover the potatoes with cold water in a large saucepan.

Bring to a boil. Reduce the heat and simmer, uncovered, for 20 minutes or until tender.

Drain the potatoes well in a collander.

Heat the milk and butter in the same pan over medium heat.

Add the potatoes and mash with a potato masher or fork.

Add the goat cheese, salt, pepper and chives, if desired. Stir well.

Per Serving (excluding unknown items): 228 Calories; 13g Fat (48.9% calories from fat); 9g Protein; 20g Carbohydrate; 2g Dietary Fiber; 37mg Cholesterol; 240mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Lean Meat; 0 Non-Fat Milk; 2 Fat.