

Mashed Potatoes with Horseradish

*Cynthia Gobeli - Norton, OH
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Servings: 8

*6 medium potatoes, peeled
and cubed
1/4 cup butter, melted
3/4 teaspoon salt
1/8 teaspoon pepper
1/2 cup sour cream
2 tablespoons prepared
horseradish*

Place the potatoes in a large saucepan and cover with water. Bring to a boil. Reduce the heat. Cook for 10 minutes or until tender. Drain.

Add the butter, salt and pepper. Mash the potatoes.

Beat in the sour cream and horseradish.

Per Serving (excluding unknown items): 156 Calories; 9g Fat (50.0% calories from fat); 2g Protein; 18g Carbohydrate; 2g Dietary Fiber; 22mg Cholesterol; 283mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 2 Fat; 0 Other Carbohydrates.