
Walnut Mashed Potatoes

The Essential Southern Living Cookbook

Preparation Time: 25 minutes

Start to Finish Time: 1 hour

6 pounds baking potatoes, peeled and cut into one-inch pieces

3/4 cup butter, cut into pieces

1 1/2 cups half-and-half

2 teaspoons table salt

1/2 teaspoon black pepper

4 scallions, chopped

1 1/2 tablespoons olive oil

1 1/4 cups chopped walnuts, toasted

Make the Walnut Mashed Potatoes: Cook the potatoes in boiling water to cover until tender, about 30 minutes. Drain.

Return the potatoes to the pan. Add the butter and mash with a potato masher until light and fluffy. Add the half-and-half, salt and black pepper. Mash to the desired consistency.

Cook the scallions in hot oil in a medium skillet over medium heat, stirring frequently, until crisp-tender, 5 minutes. Add the scallions and walnuts to the mashed potatoes. Stir until blended.

Yield: 14 1/2 cups

Side Dishes

Per Serving (excluding unknown items): 4521 Calories; 249g Fat (47.9% calories from fat); 97g Protein; 514g Carbohydrate; 53g Dietary Fiber; 373mg Cholesterol; 6231mg Sodium. Exchanges: 34 Grain(Starch); 5 Lean Meat; 1 Vegetable; 46 1/2 Fat.