

# Wasabi Mashed Potatoes

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## **Servings: 6**

*3 pounds potatoes*

*1/2 cup canned evaporated milk*

*1/2 cup butter*

*1 tablespoon wasabi sauce*

Cut the potatoes into one-inch pieces. Place the potatoes in a large pot of cold salted water. Boil until tender, about 20 minutes. Drain. Return to the pot.

Mash the potatoes. Add the milk and butter. Beat the potatoes until fluffy and smooth. Add the wasabi sauce.

Season the potatoes to taste with wasabi sauce and salt.

Cover and keep at room temperature.

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Per Serving (excluding unknown items): 315 Calories; 16g Fat (43.4% calories from fat); 5g Protein; 41g Carbohydrate; 4g Dietary Fiber; 41mg Cholesterol; 170mg Sodium. Exchanges: 2 1/2 Grain(Starch); 3 Fat.