

Asadero Green Chile Mashed Potatoes
THE FRESH CHILE COMPANY RECIPE



Ingredients:

- 6 large Potatoes
- 2 sticks butter
- 1 T. Parsley flakes
- 1 T. Garlic powder (or 1 fresh clove)
- 1 1/2- 2c. Grated Asadero Cheese (can substitute with Munster)
- 1 t. Salt or to taste
- 1 t. Pepper or to taste
- 1/4 c. Chicken broth
- 1/4 to 1 c. Milk as needed for consistency.
- 1/2- 1 Jar of Red/Green Blend Chile Sauce (depending on preference)

Instructions:

- Boil, washed and cubed potatoes.
- Drain and put cheese and butter on hot potatoes.
- Add other spices, 1 Jar of Blend chile sauce and chicken broth then mix together.
- Add in milk as needed until you get to the proper consistency. Cheesy Mashed Potatoes are best served HOT. You can put in a baking dish, cover and keep warm in low oven until ready to serve.
- Enjoy!