

MORTON & BASSETT SPICES®

Fluffy Provencal Mashed Potatoes



- 2 lbs of mixed potatoes
- 2 tablespoons olive oil
- ½ cup cream
- 1 tablespoon Morton & Bassett Garlic Powder
- 4 pats of butter
- 1 teaspoon Morton & Bassett Herbs From Provence
- 1 teaspoon Morton & Bassett White Pepper

Chop your potatoes into uniform sizes - quarters or smaller. Place potatoes in a pot and fill up with water so the water line is about 1 inch above the potatoes. Salt the water and boil on high heat for 10-12 minutes until potatoes are soft to a fork. Drain the potatoes and using a masher, mash in the cream, 2 pats of butter, the olive oil, and the garlic powder. The potatoes should feel fluffy and wet, add butter if they feel too dry. Top with White Pepper, Herbs From Provence, 2 pats of butter and serve!



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