



SKILLET SMASHED POTATOES

INGREDIENTS

SERVINGS: 6

12 Small to Medium Sized Red Potatoes, washed,
dried & quartered

Water

1 tsp Kosher Salt

2 TBSP Butter

⅓ to ¼ Cup Milk

Optional: 1 tsp Herban Legend

INSTRUCTIONS

1. In a large skillet, add quartered potatoes and salt in a single layer.
2. Add enough water to cover potatoes by ½ an inch.
3. Bring to a robust boil.
4. When potatoes are fork tender (about 25 minutes), start to partially smash potatoes. This allows potatoes to absorb water.
5. Continue to boil until most water has evaporated. Be careful not to burn.
6. Lower heat and finish smashing potatoes with a potato masher. Shut off heat.
7. Add butter, milk and Herban Legend Seasoning, if using.
8. Serve immediately.

