

Tasty Recipes for You to Try



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Creamayo Mashed Potatoes

Shared by: Jim Norton

Ingredients:

5-6 medium sized red potatoes	3/4 C. mayo
4 Tbsp. melted butter	1 tbsp. dried chives
1/2 C. sour cream	salt and pepper to taste

Directions:

1. With the skin on, cut the potatoes into cubes.
2. In a large saucepan, add potatoes and cover with water. Add a pinch of salt and boil for approximately 10 minutes, cooking until the potatoes are fork tender.
3. Drain potatoes. Add melted butter and mash. Don't be worried about getting the potatoes perfectly smooth... we'll call these rustic! Add sour cream, mayo, chives, salt and pepper. Mash further to blend the ingredients.