

Mashed Potatoes

Life Skills - Thanksgiving

Ingredients:

- 6-7 Russet Potatoes
- 2 Teaspoons of Minced Garlic
- 6 Tablespoons of Butter
- 1 Cup Milk



Directions:

- Wash and scrub potatoes
- Cube potatoes in large, rough chunks
 - Since we do not have potato peelers, the skins will still be intact
- Place cut potatoes in large pot filled with cold water
- Once potatoes are all cut and submerged in at least 1 in of water, bring water to boil
- Boil for 10-12 minutes
- While potatoes are boiling, heat butter and mix with milk and garlic in separate bowl
- Once potatoes are finished, drain water from pot and mash potatoes in the large pot
- Add butter mixture to mashed potatoes
- Serve fresh with homemade gravy
- Enjoy!