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## Lemon Dill Mashed Potatoes Recipe

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### LEMON DILL MASHED POTATOES RECIPE

#### Ingredients

- 8-10 Gold potatoes, peeled and cut in half
- 10 cups of water, or enough to cover potatoes
- 1-2 teaspoons (tsp) salt
- 3 Tablespoons (Tbsp.) Butter
- 4 oz. Cream Cheese, room temperature
- 1 Tablespoon (Tbsp), or more to taste Cherchies Lem 'n Dill Seasoning
- 1/3 cup 1/2 and 1/2 (add more or less for desired consistency)

#### Preparation

1. In a large pot, boil potatoes in water with 1-2 teaspoons of salt, until potatoes are fork tender (this means they seem tender when you put a fork into them). Drain potatoes, and while potatoes are still hot, add butter and Lem 'n Dill seasoning (or if you were really organized, you could dip into your premade Cherchies Herbed Butter Recipe). This can either be done right in the pan or in a large bowl.
2. Add 1/2 and 1/2 (more or less depending on taste...everyone has his or her own consistency preference), and cream cheese. Mix with a mixer until potatoes are light and fluffy.
3. My mouth is watering...Grab a spoon. Enjoy!



This delicious recipe brought to you by Cherchies® Specialty Foods

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