SEPTEMBER 2016 CELLAR CLUB

CANA'S FEAST

MASHED POTATOES

PAIRED WITH THE RUSTIC ITALIAN SHEPHERD'S PIE

Ingredients:

- 2 Pounds Russet Potatoes, Scrubbed Well, Diced (Peeling Is Optional)
- 4 Eggs, Beaten
- 3 Tablespoons Garlic, Minced
- 1/2 Cup Sour Cream
- 1/4 Cup Butter
- 1/4 Cup Chives, Sliced Thin 1/4"
- Kosher Salt and Freshly Ground Pepper

Method:

- 1. Cook the diced potatoes until soft, starting in cold water with a generous amount of kosher salt.
- 2. Drain the potatoes and hand mash with the addition of the eggs, garlic, sour cream, butter and salt and pepper.
- 3. Gently blend in the chives.
- 4. Taste for seasoning and adjust, if needed.

RECIPE BY CHEF WENDY BENNETT