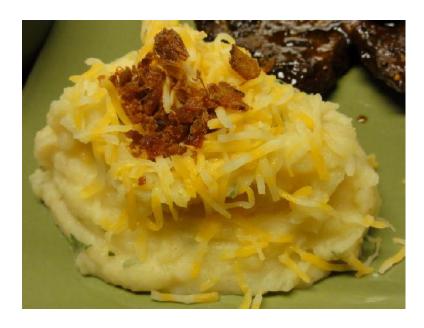


Sooner Sunset Mashed Potatoes

Preparation: 5 Minutes, Cook Time: 20 Minutes Yield: 5-6

Spanish Jack's Cookbook

Red Devil Rub Recipes: Potatoes



I just finished making Cranberry Steak with Mushrooms & Onions. When you think of steak you think of potatoes...Right? So why not make mashed potatoes. When I make homemade mashed potatoes, I add the basic seasonings. Then I saw the Spanish Jack's Red Devil Rub. I read the label to see the ingredients. This would make a different kind of mashed potatoes, so why not give it a try. The color of the mashed potatoes reminded me of a beautiful sunset. The taste makes any dull mashed potatoes turn into a delightful taste that you'll want seconds.

Source: Connie - Ohio

3 large Potatoes
2 tablespoons Yogurt Butter or Butter
1/2 teaspoon Spanish Jack's Red Devil Rub, add more to one's taste
1/2-1 cup 1% Milk
1 1/2 tablespoons Parsley Flakes Kosher Salt & Ground Black Pepper, optional Shredded Cheese, optional Bacon Bits, optional Sour cream

Directions:

1. Wash and peel the potatoes. Cut the potatoes into 1/2 inch thick cubes. Place these cubes into a medium saucepan. Fill the pan with cool to warm water. Bring the water to a boil for 10 minutes. Then reduce the heat for the potatoes to a low simmer until you can easily cut the potatoes.



- 2. Drain the potatoes by using a colander. Put a few tablespoons of the cooked cubed potatoes into a potato ricer. Press the hot drained potatoes through the ricer into the same saucepan used to boil the potatoes. Add the butter to the potato mixture. Pour about 1/4 c of milk in the saucepan over medium heat.
- 3. Use an electric mixer with the correct attachment to whip the potato mixture for 2 minutes. Now add the Spanish Jack's Red Devil Rub. If the potato mixture seems dry, add more milk. Whip for another 2 minutes. Adjust to your preferred taste. You may need to add more milk or Kosher salt and fresh ground black pepper. Whip again until smooth.
- 4. Sprinkle in dried parsley flakes and stir the potatoes with a wooden spoon for 1 minute.
- 5. Serve the mashed potatoes while hot. Garnish with shredded cheese, bacon or sour cream. Enjoy!



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