

Bubbie's Space

Live Well ♥ Cook More ♥ Laugh Often

Good Food Brings People Together ♥

Bubbie's CREAMY WHIPPED POTATOES

Simple ♥ Comforting ♥ Family Favorite!



Light, fluffy, and creamy potatoes whipped with butter and milk — a classic side dish that always brings everyone to the table!

♥ INGREDIENTS ♥

- 2 lbs Russet or Yukon Gold potatoes, peeled and cut into chunks
- 1/2 cup (1 stick) unsalted butter, softened
- 3/4 cup whole milk (warm)
- 1 tsp salt (or to taste)
- 1/2 tsp black pepper
- 1 tsp garlic powder (or 2 cloves minced garlic)
- Optional: fresh chives or parsley for garnish



♥ DIRECTIONS ♥

1. Place potatoes in a large pot and cover with cold water.
2. Add 1 tsp salt and bring to a boil. Cook 15–20 minutes or until potatoes are fork-tender.
3. Drain well and return potatoes to the pot. Let sit 2–3 minutes to steam dry.
4. Add butter and mash until melted and smooth.
5. Gradually add warm milk while whipping with a masher or hand mixer until light and creamy.
6. Stir in garlic powder (or minced garlic), salt and pepper. Whip again until fluffy.
7. Taste and adjust seasoning as needed.
8. Serve warm and enjoy!

BUBBIE'S TIP:

For extra creamy potatoes, use warm milk and real butter — it makes all the difference! ♥

♥ PERFECT WITH: ♥

- Roasted Chicken
- Grilled Steak
- Pork Chops
- Holiday Meals
- Family Dinners



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