
POTATO & SWEET POTATO MASH

Prep time: 15 min. Cook time: 15- 20 min. Total time: 40 min
Serves 4-6

These mashed potatoes are super flavorful with the addition of sweet potato. An excellent side dish served with any flavor of gravy or just with butter on top.

4-5 red potatoes, peeled, cut into chunks
½ medium sized sweet potato, peeled, cut into chunks
¼ cup butter
¼ cup half & half or milk
¼ Tsp. white pepper
2 Tsp. dried parsley
¾ Tsp. salt or to taste



Peel and cut potatoes and sweet potato. Add to a large pot of cold water and cover. Cook over high heat until it starts to boil. Turn heat down to medium and add some salt to the water. Partially remove lid and cook until tender, about 10 - 15 minutes. Once the potatoes are tender, drain the water from the pot. Using a hand blender or potato masher, mash potatoes a bit then add butter and half & half or milk. Mix together well. Add salt, pepper and parsley and continue to mix. Once everything is incorporated and potatoes are smooth, they are ready to serve.

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