Mashed Potatoes with Cheese

Ingredients
Double or triple the ingredients, depending on the number of guests expected.
- 24 (about 4 kg) peeled potatoes (Idaho or Russet), in large dices
- 500 g strong cheddar cheese and/or Swiss-style, grated
- ¼ cup (160 ml) butter, in cubes
- 2 cups (500 ml) milk
- ½ cup (125 ml) parsley, chopped
- Salt and pepper, to taste

Preparation
1. Place potatoes in one or more pots of cold salted water, cover and bring to a boil. Reduce heat and simmer for about 15 minutes or until a knife cuts into potato easily.
2. Drain potatoes.
3. Add grated cheese, butter, milk, parsley and mash with a potato masher.
4. Season to taste.

YOU WILL NEED:
- peeler
- cutting boards
- chef’s knives
- 1 to 3 large pots with lids
- potato masher
- set of measuring spoons
- set of measuring cups
- cheese grater

CHEF’S TIP: The smaller the pieces of potatoes, the more quickly they will cook. Don’t hesitate to use several pots at once; the water will also boil more rapidly.