



# 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
- $\frac{2}{3}$  cup (160 ml) butter, in cubes
- 2 cups (500 ml) milk
- $\frac{1}{2}$  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.