

## Mamas Mashed Potatoes

### Ingredients

- 5 pounds of Idaho potatoes (well peeled)
- 2 sticks of butter (look don't argue with Mama)
- ½ tablespoon garlic salt
- ½ tablespoon fine ground black pepper
- ½ cup sour cream
- ½ cup cream

### Preparation

- Peel the potatoes and cut them into chunks then boil them until fork tender
- Drain the potatoes well then transfer to a bowl much larger than the potatoes **\*\*pro tip\*\*** do this quickly while they are still warm
- Take the butter, cream, sour cream, salt, and pepper and mix in with the potatoes
- Take a hand mixer or potato masher (if you have the motorized hand mixers it will be a lot easier) but at the end of the day just mash/beat these potatoes until they are smooth smooth smooth.
- When you serve the potatoes take 1 “pat” of butter and stick it right in the middle cause it looks delicious while it melts. If you are some sort of lizard person monster put a random piece of parsley on top of the potatoes for no good reason.