

Mashed Potatoes with Mascarpone

Tarla Fallgatter, cooking instructor



Just yummy potatoes - great with steak, pork or chicken

3 pounds Yukon gold potatoes, scrubbed
2 bunches green onions, coarsely chopped
1 1/2 cups Mascarpone cheese, room temperature
1/4 cup Italian Parsley, chopped
ground white pepper, to taste
2 tablespoons unsalted butter

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 8

Be careful of the white pepper - it's powerful stuff.

1. Cut the potatoes into large chunks if they're big. Cover with water in a large saucepan and add green onions. Add salt, cover and simmer for about 25 minutes.
2. Drain potatoes, reserving about 1 cup of the cooking water. Return potatoes to the pan and coarsely mash them with a potato masher, add cheese, parsley and some of the cooking liquid if they are too stiff. Add additional liquid to make the right consistency. Season to taste with salt and white pepper. Keep warm in a low oven until ready to serve.

Per Serving (excluding unknown items): 263 Calories; 13g Fat (43.9% calories from fat); 5g Protein; 31g Carbohydrate; 2g Dietary Fiber; 37mg Cholesterol; 25mg Sodium. Exchanges: 0 Lean Meat; 0 Vegetable; 2 1/2 Fat.