



Another delicious recipe from
Tanya's Kitchen

Sour Cream & Chive Mashed Potatoes

ingredients

3-4 baking potatoes
1/2 stick butter
8 ounce tub sour cream
chives
salt

directions

- Peel the potatoes and boil them until tender, about 20 minutes
- Strain the potatoes
- Add to mixer along with 1/2 stick of butter
- Whip until crushed
- Next add 8 ounces of sour cream and then salt to taste
- Stir in chives and then spoon into serving bowl

Sour cream and chives mashed potatoes are great side dishes for turkey or pork

- You can find all these ingredients at all your Foster's Food Fair IGA stores