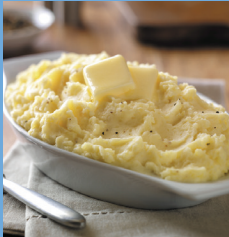




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TRADITIONAL ROOSTER MASHED POTATOES

With a fresh, nutty, buttery taste, you could make a meal of Albert Bartlett Rooster Potatoes. In fact, we think you should. Enjoy this recipe and find many others at albertbartlett.com.



RECIPE DESCRIPTION/METHOD:

Nothing complements a Rooster's fresh nutty and buttery taste like the creamy texture of mashed potatoes. So get your mashers ready and next time tradition calls for a simple classic, you'll know what to do.

Serves: 8 Preparation: 20 mins Cooking: 20 mins

INGREDIENTS:

- 1 4.4 lb. bag large Albert Bartlett Rooster Potatoes, peeled and cut into large cubes
- 1 cup milk, may need more for a creamier texture
- 1/3 cup butter or margarine
- 3/4 tsp salt (to taste)
- 3/4 tsp pepper (to taste)

INSTRUCTIONS:

- 1 Place potatoes in a large saucepan and cover with water. Cover and bring to a boil.
- 2 Cook for 20-25 minutes or until very tender. Drain well.
- 3 Add milk, butter, salt and pepper, mash until light and fluffy.



For more information visit albertbartlett.com.

Available at Walmart 