

Sour Cream and Chive Mashed Potatoes

Source: *50 Best Mashed Potatoes* (Bantam Books)

If you like baked potatoes slathered with sour cream & chives, you'll love them with the same classic baked potato toppings mashed right in. These are especially good with steaks and roast beef.

INGREDIENTS:

4 lbs baking potatoes, peeled/quartered
1 1/2 C sour cream
6 TBS butter, cut into small pieces
1 1/2 tsp salt
1/2 tsp freshly ground pepper
1/2 C snipped chives

DIRECTIONS:

Place the potatoes in a pot - add enough cold water to cover by 1". Bring to boil, reduce heat, cover, and cook 15-20 minutes, or till tender. Reserve 1/4 C of cooking water. Drain potatoes.

Return hot potatoes to pot. Mash with potato masher till smooth. Add sour cream, butter, salt + pepper. Mash till fluffy, adding some cooking water if necessary. Stir in chives.

Serves: 8

Nutrition Facts (per Serving): **Calories:** 323 **Fat:** 18g **Carbohydrates:** 42g
Cholesterol: 42mg **Sodium:** 460mg **Protein:** 8g **Fiber:** 5g **% Cal. from Fat:** 50%
% Cal. from Carbs: 52%