



Mashed Potatoes with Goat Cheese

Makes 4 Servings

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org

Ingredients

2 pounds Yukon Gold potatoes
5 ounces soft fresh goat cheese
¼ cup (or more) whole milk
2 Tbsp. (¼ stick) butter
4 tsp. chopped fresh sage
Fresh sage sprigs

Directions

1. Wash hands with soap and water.
2. Scrub the potatoes with a clean vegetable brush under running water. Once clean, peel them and cut into ¾-inch cubes.
3. Place the potatoes into a cooking pot and add salt. Fill with enough water to cover.
4. Bring to a boil. Cook until easily pierced with a fork, about 10 minutes.
5. Drain potatoes and set aside.
6. In a small saucepan, brown the butter over low heat. The butter will foam for a bit before calming down. When the butter turns a nutty brown color remove from heat.
7. Add sage to the butter and pour over the potatoes.
8. Add the pasteurized goat cheese and milk to the potatoes.
9. Mash potatoes with a potato masher until smooth and all ingredients are well incorporated.
10. Garnish with fresh sage sprigs. Serve and enjoy!

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