

## **Cheddar Onion Mashed Potatoes**

### **From My Carolina Home**

6 medium size russet potatoes  
1/2-3/4 cup milk  
3-4 tablespoons softened butter  
salt and pepper to taste  
1/4 - 1/2 cup chopped green onions  
4-6 oz shredded cheddar cheese

Peel and boil potatoes until fork tender. Drain and place in a large bowl. Add about 1/2 cup milk and three tablespoons butter, allowing the heat in the potatoes to melt the butter. Using the mixer, break up the potato chunks manually, then begin on slow speed to whip the potatoes. Add more milk if needed to get a good texture, but keep the mixture a bit on the thicker side, rather than completely smooth. Add salt and pepper to taste. Mix well. Add green onions and cheddar cheese, gently folding in with a spatula, leaving streaks of yellow where the cheese is melting. Serve hot. Yields four servings. For scaling up or down, plan on about 1-1/2 potatoes per person. Wonderful as leftovers, so don't be afraid to make more.



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