

Over the years, I've refined my recipe using suggestions from friends' versions and from versions that I've seen online and in magazines. I typically have to make a double-batch at a time because it goes so quickly.

Marie Rice

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Marie's Mashed Potatoes

5lb bag of potatoes

3 sticks (1/4 cup each) butter

1 Tbsp garlic powder

1 Tbsp black pepper

2 Tbsp sour cream

3/4 cup half 'n half (amount will vary depending on the consistency that you want)

Chop potatoes and boil. (See my article on boiling potatoes if you don't already have your own process.) Drain potatoes, leaving a little of the water in the pan. Allow potatoes to cook slightly so that you don't get burned by the steam. Mash.

Add sticks of butter, allowing to soften in the heat of the potatoes. Stir (or mash) butter into potatoes. Stir in garlic powder, black pepper, and sour cream until mixed well. Pour about half of the half 'n half and mix. Keep adding small amounts of the half 'n half and mixing well until the mashed potatoes have reached the consistency that you like. (For thicker potatoes, use less; for thinner potatoes, use more.) Adjust seasoning if needed.

Notes:

* Add a dash or two of cayenne pepper for a little kick.

* Substitute milk or cream for the half 'n half.