

Starters, Sides, and Complements

Best Potatoes on the Planet

**Vegetarian, Gluten-Free*

Potatoes can be prepared in many different ways. Try this easy to make and tasty twist on the classic mashed potato recipe.

You'll Need

- 1 medium sized potato for every person
- 1 tablespoon butter per potato
- ~1 onion slice per potato
- 1 tablespoon per potato of sour cream
- Salt & pepper to taste
- 1 piece of bacon chopped (*optional*)

Directions

- Use red potatoes or brown ones, it doesn't matter. Wash them first. Don't take the skins off. Slice the washed potatoes lengthwise into quarters.
- Boil potatoes in salty water. When you can easily stick a fork through one of the larger pieces and it falls apart, strain them.
- While the potatoes are boiling away, slice your onion and put it into a pan with a little butter, olive oil, or bacon. If the pan goes a bit dry, add a bit of oil. They are done when they have shrunk down and caramelized. You'll then slice these into small pieces.
- Put drained potatoes back into the large pan they were cooked in. Add salt and pepper.
- Add the butter. Then dump in all of your onions.
- Next, you need sour cream and a large spoon. Add sour cream and mash potatoes until the consistency is to your liking, or until you start tasting the tanginess of the sour cream.
- Finally, take a potato masher and mash everything up.



Play with Your Food

- Try Greek style yogurt instead of sour cream
- Add an herb of choice such as rosemary or parsley.

Medwell Kitchen Tested