

Pot Roast Meal

Mashed Potatoes and Gravy

INGREDIENTS

- 4 pounds Gold* Potatoes.....○
- 4 cups Milk○
- 4 tablespoons Land of Lakes Butter.....○
- 2 tablespoons Corn Starch.....○
- 1 ½ teaspoon Kosher Salt.....○
- ¼ teaspoon Ground Black Pepper.....○

PREPARATION

- Peel Potatoes and cut into eighths. Place in cut up Potatoes in a large saucepan. Cover with water and bring to a boil over high heat.
- Reduce heat to low; cover and simmer 15 minutes or until tender.
- Drain; return to saucepan. Using potato masher, mash potatoes with Land of Lakes Butter and Milk (about 2 cups of milk, pick your texture, less milk for lumpy, more for creamy). Blend in Salt and Pepper to taste.
- Place Mashed Potatoes into a shallow 2-quart baking dish to serve.

FOR GRAVEY

- Over medium heat take 1 cup of Broth from Pot Roast and add 2 cups of milk. Bring to simmer. In separate glass take 1 cup of milk and whip in 2 tablespoons of Corn Starch. Slowly add Milk with Cornstarch to pan stirring constantly until thickens. Pour into bowl with ladle.

SERVES 6 to 8.

* - Also known as Yukon Gold or Butter Gold.