



RANCH MASHED POTATOES

January 11

National Milk Day

INGREDIENTS

- 1½ Pounds Red Potatoes
- 1½ Teaspoons Minced Garlic
- ¾ Ounce Ranch Seasoning
- 3 Tablespoons Butter
- ½ Cup Milk
- ¼ Teaspoon Salt

DIRECTIONS

1. Clean the potatoes and quarter them (leave the skin on).
2. Place the potatoes in a large pot and cover them with water. Bring to a boil and simmer for about 10-15 minutes until the potatoes are fork tender.
3. Drain the potatoes and then return them back to the pot.
4. Then add in the garlic, ranch seasoning, butter, salt and ¼ cup of the milk. Use an electric mixer to blend the potatoes until they are light and fluffy. Gradually add in the remaining milk until the mashed potatoes are the consistency that you prefer.
5. Serve immediately while warm and enjoy!

MEAL PATTERN CONTRIBUTION

 Vegetable

MEAL TYPE

 Lunch/Supper

YIELD

3 Cups

PORTION SIZES

Toddler	Preschool	School Age	Adult
⅛ Cup	¼ Cup	½ Cup	½ Cup