



## COLORADO SMOKED MASHED POTATOES

Serves 6-8

<b>Ingredient</b>	<b>Qty</b>	<b>Measure</b>	<b>Notes</b>
Potatoes, Yukon Gold	2	pounds	Washed, and diced into medium cubes
Milk, Whole	1	Cup	can use skim milk or substitute chicken stock or more if desired
Butter, Salted	1/2	Stick	
Sour Cream	1/2	Cup	
Cheese, Spicy Cheddar	1/2	Cup	Shredded
Salt, Kosher		Taste	
Pepper, White		Taste	
Green onions		Taste	Sliced fine and used as garnish
<b>PREP METHOD:</b>		<b>PREP TIME: 10 Minutes</b>	<b>COOKING TIME: 25 Minutes</b>

1. Place the diced Yukon gold potatoes into a small sauce pan or stock pot and cover with water
2. Bring to a boil and cook on a simmer until fork tender, then cook 4-5 minutes past that until soft
3. In a separate pan - add the butter and milk and heat over low temp until butter is melted.
4. Drain the potatoes and place into a large bowl
5. Add the melted butter/milk mixture and slowly mash
6. Add the sour cream, cheese and season to taste with salt and white pepper
7. Place into your smoker and smoke to finish the potatoes. Use a smoke tube if needed to add stronger smoke flavor
8. Great as a side dish, or used to fill enchiladas for a smoky potato enchilada

### **DAY AHEAD PREP:**

1. Also can be made the day ahead, place mashed potatoes into a dish that can be used in the oven, cool uncovered and then re heat the next day
2. I will drizzle with some extra butter before reheating
3. To heat the Mashed Potatoes, place into your smoker and smoke/heat until desired temp is reached