

Mashed Potatoes 3 Ways



Upgrade your traditional mashed potatoes with these three delicious recipes. Instead of boiling on the stovetop, use the NESCO Pressure Cooker and NESCO 16-Speed Hand Mixer to ensure perfectly fluffy potatoes every time.

Your Key Ingredient:

[NESCO Pressure Cooker](#)

[NESCO 16-Speed Hand Mixer](#)

Grocery Ingredients:

Standard Mashed Potatoes

$\frac{1}{2}$ cup butter

$\frac{3}{4}$ cup milk

Rich and Creamy Mashed Potatoes

5 Tablespoons Butter, divided
8 oz. cream cheese, room temperature and cubed
8 oz. sour cream
1 teaspoon onion salt
 $\frac{1}{2}$ teaspoon garlic salt
 $\frac{1}{4}$ teaspoon pepper
Salt and pepper to taste

Jalapeno Popper Mashed Potatoes

8 oz, cream cheese, softened
1 cup sour cream
 $\frac{1}{2}$ cup milk
1 $\frac{1}{2}$ teaspoon garlic salt
2 jalapenos, deseeded and finely chopped
2 cups shredded cheddar cheese, divided
Bread crumbs

Instructions:

Standard Mashed Potatoes

1. Add 2 cups of water and 5 pounds Russet potatoes, peeled and quartered to your **NESCO® Pressure Cooker**.
2. Cook on HIGH PRESSURE for 5 minutes. When time is up, use the quick release to release pressure.
3. Use **NESCO® 16-Speed Hand Mixer** on Speed 14 to mash potatoes to desired texture while adding other ingredients.
4. Fold all ingredients into potatoes and serve.

Rich and Creamy Mashed Potatoes

1. Add 3 tablespoons of butter, cream cheese, sour cream, onion salt, garlic salt, and pepper to mashed potatoes.
2. Spread mixture into baking dish and brush with remaining 2 tablespoons of butter.

3. Bake at 350 for 30-35 minutes.

Jalapeno Popper Mashed Potatoes

1. Fold cream cheese, sour cream, milk, garlic salt, jalapenos, and one cup of shredded cheese into potatoes.
2. Spread into 9 x1 3 pan and sprinkle with remaining cheese and bread crumbs.
3. Cover with foil and bake at 350 for 30 minutes.