

Whipped Mashed Potatoes

Fluffy, steaming mashed potatoes are a holiday staple. Use your NESCO Hand Mixer this season to whip up mashed potatoes in no time!

Your Key Ingredient:

[NESCO 16-Speed Hand Mixer](#)

Grocery Ingredients:

5 medium-sized potatoes
1/8 cup milk
3 Tbsp butter

Instructions:

1. Boil a medium-size saucepan half full of water and add a pinch of salt. Add potatoes to pot. The water should cover the potatoes. Simmer for 10 minutes, or until potatoes are easily pierced by fork. Drain.
2. Transfer potatoes to a large mixing bowl. Add butter or margarine and milk, and mash with a potato masher.
3. When well mashed, whip for a minute or two with **NESCO® 16-Speed Hand Mixer** and set on medium speed. Serves 5.