

## **CHEDDAR MASHED POTATOES**

- 2 lbs red skinned or white skinned potatoes  
water and salt
- 1 tsp **TSG Outrageously Garlic**
- 1 Packet **TSG Cheddar Merlot Base Dip**
- 3 Tbsp butter
- 1 cup shredded sharp Cheddar cheese
- 2-4 Tbsp warm milk

1. Wash potatoes and cut into 1-inch chunks. Do not peel.
2. Place in a 4-quart pot and add just enough water to cover potatoes. Stir in ½ tsp salt and TSG Outrageously Garlic.
3. Bring to boil. Boil until potatoes are soft, about 10-12 minutes. Drain well; keep potatoes in pan.
4. Sprinkle hot potatoes with 1 packet TSG Cheddar merlot dip base; add butter and shredded cheese. Mash potatoes by hand or with electric mixer.
5. Gradually add warm milk, mashing to desired consistency. Serve immediately.

**Makes 5 cups**