

Amish Mashed Potatoes



Serving size: 4-6

6 medium sized Russet potatoes

2 oz. cream cheese

5-6 TBS butter

App. ½ – ¾ cup milk or heavy cream (depends on your desired consistency)

1 – 2 TBS Weavers Dutch Country Seasonings Farm Dust (more or less to taste)

Peel, cut, and boil potatoes until tender. Drain water and add cream cheese, butter, milk and Farm Dust (add 1 TBS to start). Mash with Kitchen Aid mixer or hand potato masher until well combined and your desired consistency. Add more Farm Dust if needed.