

Mashed Potatoes with Broccoli & Herbs



Ingredients:

1 lg head or 2 small heads broccoli, chopped

2 lbs. red potatoes

1 cup half and half

8 TBS butter

8 TBS herbs (we used dill, green onion and parsley) chopped.

2 tsp garlic powder (if using collected. If using store bought, cut in half).

Bacon salt to taste

Method: Boil broccoli in salted water for 5 to 8 min or until softened.

Peel (if desired) and cut potatoes in chunks and boil until soft (apps 20 min)

Drain broccoli and potatoes and blend with hand mixer with all ingredients except herbs. When soft and fluffy, stir in herbs. Serve warm

*Make sure to time the broccoli so it finishes around the same time as the potatoes.