

Spanish Jack's

Sooner Sunset Mashed Potatoes

Preparation: 5 Minutes, Cook Time: 20 Minutes

Yield: 5-6

Spanish Jack's Cookbook

Red Devil Rub Recipes: **Potatoes**



I just finished making Cranberry Steak with Mushrooms & Onions. When you think of steak you think of potatoes...Right? So why not make mashed potatoes. When I make homemade mashed potatoes, I add the basic seasonings. Then I saw the Spanish Jack's Red Devil Rub. I read the label to see the ingredients. This would make a different kind of mashed potatoes, so why not give it a try. The color of the mashed potatoes reminded me of a beautiful sunset. The taste makes any dull mashed potatoes turn into a delightful taste that you'll want seconds.

Source: *Connie - Ohio*

3 large Potatoes	Kosher Salt & Ground Black Pepper,
2 tablespoons Yogurt Butter or Butter	optional
1/2 teaspoon Spanish Jack's Red Devil	Shredded Cheese, optional
Rub, add more to one's taste	Bacon Bits, optional
1/2-1 cup 1% Milk	Sour cream
1 1/2 tablespoons Parsley Flakes	

Directions:

1. Wash and peel the potatoes. Cut the potatoes into 1/2 inch thick cubes. Place these cubes into a medium saucepan. Fill the pan with cool to warm water. Bring the water to a boil for 10 minutes. Then reduce the heat for the potatoes to a low simmer until you can easily cut the potatoes.

Spanish Jack's

2. Drain the potatoes by using a colander. Put a few tablespoons of the cooked cubed potatoes into a potato ricer. Press the hot drained potatoes through the ricer into the same saucepan used to boil the potatoes. Add the butter to the potato mixture. Pour about 1/4 c of milk in the saucepan over medium heat.
3. Use an electric mixer with the correct attachment to whip the potato mixture for 2 minutes. Now add the Spanish Jack's Red Devil Rub. If the potato mixture seems dry, add more milk. Whip for another 2 minutes. Adjust to your preferred taste. You may need to add more milk or Kosher salt and fresh ground black pepper. Whip again until smooth.
4. Sprinkle in dried parsley flakes and stir the potatoes with a wooden spoon for 1 minute.
5. Serve the mashed potatoes while hot. Garnish with shredded cheese, bacon or sour cream. Enjoy!




© Spanish Jack's

All Rights Reserved.



Check us out on our **Spanish Jack's website**: <http://www.spanishjacks.com/>

Check us out on : (you will have to copy and paste the link below)

<https://www.facebook.com/pages/Spanish-Fine-Foods/143808518972576>