



Cheddar Garlic Mashed Potatoes

By: Bill Trindal

- 5 Red Potatoes
- 2 Cups Saxon Pastures Aged Cheddar Cheese, (shredded)
- 2 tbsp. Minced Garlic
- 4 oz. Butter, soften

1. Cube the potatoes, (skin on) and cook them in boiling water until fork tender.
2. Drain and mash, then fold in all the other ingredients, gradually, so that they mix well.



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