

### **Butter Milk Mashed Potato (for 4)**

#### Ingredients:

2 Russet Potatoes  
50 ml Melted Butter  
100 ml Butter Milk  
1 tsp Salt  
1 tsp Garlic Powder  
½ tsp White Pepper

#### Instructions:

- 1) Boil the potatoes with skin in a pot of hot water for 25 minutes or until the potatoes are soft.
- 2) Take them out and let cool for 10 minutes, then peel off the skin and mash it with the back of the fork.
- 3) Add the melted butter, butter milk, salt, garlic powder, and white pepper to the mashed potato, and mix well.