

Smokey Potatoes

Ingredients:

4 whole Idaho potatoes (Smoked for 30 minutes)

1 ½ Cups heavy cream

½ lb. Unsalted butter

Kosher Salt

Ground Black Pepper

Directions:

Place potatoes in a large pot and cover with cold water and season with salt.

Place over a high flame and boil till tender.

Once fork tender, drain very well.

Place the potatoes in the food mill and pass them through with the butter.

Once all passed through whip in cream and season with salt and pepper.

Once a smooth light airy texture is achieved, they are finished.