**SWANSON® NO-FAIL RECIPE:**

**DOUBLE STOCK MASHED POTATOES**

The secret to making these potatoes extra flavorful is cooking them in chicken broth. They're mashed until smooth and creamy, with just the right amount of butter and cream to make a homestyle potato side everyone will enjoy.

### INGREDIENTS

| 2 cups Swanson® Chicken Broth or Organic Free-Range Chicken Broth or Natural Goodness® Chicken Broth |
| 2 1/2 pounds Yukon Gold potatoes or russet potatoes, peeled and cut into 1-inch pieces (about 6 cups) |
| 1/2 cup light cream or half-and-half |
| 2 tablespoons butter |

### DIRECTIONS

1. Place the broth and potatoes in a 3-quart saucepan. Heat over high heat to a boil, then cover and cook (still on high) for 10 minutes or until the potatoes are tender.

2. Drain the potatoes, reserving the broth.

3. Mash the potatoes with the cream, butter and about 1/2 cup reserved broth (the consistency will vary depending on the type of potatoes used, so you may want to add more of the reserved broth—see ingredient note below). Season with salt and pepper.

CHECK OUT THE NEXT PAGE FOR EASY RECIPE UPGRADES
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**SOUR CREAM AND BACON**

Stir 1/2 cup sour cream, 3 slices cooked and crumbled bacon and 1/4 cup chopped fresh chives into the hot mashed potatoes.

**SMOKED GOUDA**

Stir 1/2 cup grated smoked gouda cheese into the hot mashed potatoes.

**HORSERADISH AND SOUR CREAM**

Stir 1/2 cup sour cream and 2 tablespoons prepared horseradish into the hot mashed potatoes.

**PARMESAN TRUFFLE**

Stir in 1/2 cup freshly grated Parmesan cheese into hot mashed potatoes, then season to taste with white truffle oil or truffle salt.

**BUTTERMILK CHIVE MASHED POTATOES**

Prepare recipe as directed, substituting 1/2 cup buttermilk for the light cream. Stir in 3 tablespoons chopped chives and sprinkle additional on top.