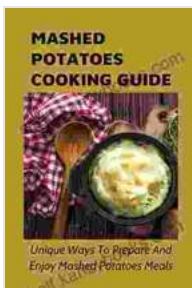


# How to Make Mashed Potatoes Without Milk: A Creamy Delight

Mashed potatoes are a classic comfort food, but they can be a bit bland if you don't use milk. However, it is possible to make creamy and delicious mashed potatoes without milk. This guide will teach you how to make mashed potatoes without milk, using simple ingredients and techniques.



## Mashed Potatoes Cooking Guide: Unique Ways To Prepare And Enjoy Mashed Potatoes Meals: How To Make Mashed Potatoes Without Milk by Mariano Orzola

★★★★★ 5 out of 5

Language : English  
Text-to-Speech : Enabled  
Enhanced typesetting : Enabled  
Print length : 60 pages  
Lending : Enabled  
File size : 6166 KB  
Screen Reader : Supported



## Ingredients

- 2 pounds russet potatoes, peeled and cubed
- 1/2 cup chicken broth
- 1/4 cup butter
- 1/4 cup sour cream
- 1/4 cup cream cheese

- Salt and pepper to taste

## Instructions

1. Place the potatoes in a large pot of cold water. Bring to a boil over high heat. Reduce heat to medium and simmer until the potatoes are tender, about 15 minutes.
2. Drain the potatoes and return them to the pot. Add the chicken broth, butter, sour cream, cream cheese, salt, and pepper. Mash until smooth.
3. Serve immediately.

## Tips

- For a smoother texture, use a potato ricer instead of a masher.
- To add flavor, add herbs or spices such as rosemary, thyme, or garlic powder.
- If you don't have sour cream or cream cheese, you can use Greek yogurt instead.
- To make ahead of time, mash the potatoes and spread them in a greased 9x13 inch baking dish. Cover and refrigerate for up to 3 days. When ready to serve, bake at 350 degrees Fahrenheit for 30 minutes, or until heated through.

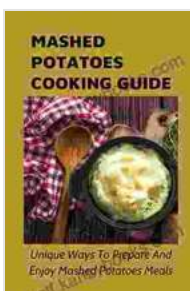
## Variations

- **Sweet potato mashed potatoes:** Use sweet potatoes instead of russet potatoes.

- **Roasted garlic mashed potatoes:** Roast a head of garlic and add the cloves to the mashed potatoes.
- **Parmesan mashed potatoes:** Add grated Parmesan cheese to the mashed potatoes.
- **Bacon mashed potatoes:** Add cooked and crumbled bacon to the mashed potatoes.

Mashed potatoes without milk are a delicious and versatile dish. They are perfect for a variety of occasions, from casual dinners to holiday feasts. With the tips and tricks in this guide, you can make creamy and flavorful mashed potatoes without using any milk.

So next time you're craving mashed potatoes, don't let the lack of milk stop you. Give this recipe a try and enjoy a creamy and delicious side dish that everyone will love.



## Mashed Potatoes Cooking Guide: Unique Ways To Prepare And Enjoy Mashed Potatoes Meals: How To Make Mashed Potatoes Without Milk

by Mariano Orzola

★★★★★ 5 out of 5

Language : English

Text-to-Speech : Enabled

Enhanced typesetting : Enabled

Print length : 60 pages

Lending : Enabled  
File size : 6166 KB  
Screen Reader : Supported

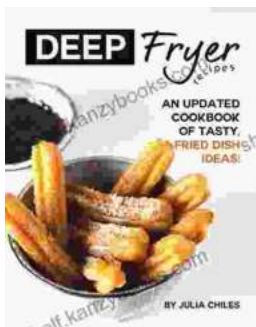
FREE

DOWNLOAD E-BOOK



## Unlock the Power of SEO: The Ultimate Almanac of Free Tools, Apps, Plugins, Tutorials, Videos, and Conferences

In today's highly competitive digital landscape, search engine optimization (SEO) has become an indispensable strategy for businesses and individuals...



## The Ultimate Guide to Frying: An Updated Cookbook of Tasty Fried Dish Ideas

Are you ready to embark on a culinary adventure that will tantalize your taste buds and leave you craving more? Our updated cookbook, An...