Mashed Potatoes

Camp Prep: 10 minutes
Cook Time: 20 minutes

Ingredients

5lb. bag of Fresh Golden potatoes
Half a cup of butter sliced into tabs
1 cup of half and half
Salt to taste
Pepper to taste

At Home Preparation:

1. Peel and cut potatoes into cubes and put into Ziploc bag labeled **"potatoes"**.
2. Slice butter into tabs and put into labeled Ziploc, refrigerate.

At Campout Preparation:

1. Put the potatoes into the large aluminum pot and cover with water.
2. Put on top of the fire and cook.
3. When potatoes are tender, drain the water carefully.
4. Add butter tabs and begin smashing.
5. Start adding half and half and smash in between.
6. Stop adding half and half when potatoes are the desired consistency – creamy, no lumps, and not runny.
7. Season with salt and pepper to taste.

Equipment

Large aluminum pot
Smashing utensil
Serving spoon