

Italian Mashed Potatoes

Ingredients:

8 Russet Potatoes, peeled and cut into chunks
1 $\frac{1}{3}$ cup Vegetable Broth
1 $\frac{1}{2}$ tsp dried Thyme
1 $\frac{1}{2}$ tsp dried Rosemary
1 $\frac{1}{2}$ tsp dried Oregano
1 $\frac{1}{2}$ tsp dried Basil
1 $\frac{1}{2}$ tsp Onion powder
1 $\frac{1}{2}$ tsp dried Parsley
1 $\frac{1}{2}$ tsp dried Sage
1 $\frac{1}{2}$ tsp minced Garlic
Salt & Pepper, to taste
1 stick of unsalted Butter
 $\frac{1}{3}$ cup of Heavy Cream

Directions:

Place potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce the heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and let steam-dry for a minute or two; return to the pot. Pour vegetable broth, heavy cream, thyme, rosemary, oregano, basil, onion powder, parsley, sage, and garlic over potatoes; add butter and mash with a potato masher, then stir to make creamy.