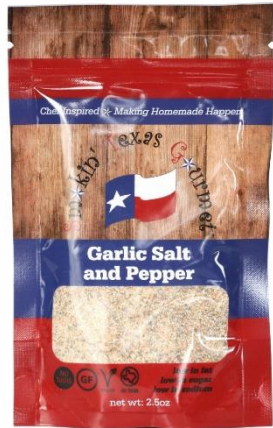




RKF Recipes



Garlic, Salt & Pepper

Hand-crafted, Award-winning Garlic Salt and Pepper seasoning is sure to become your new kitchen staple! Use it in place of salt in your next recipe and taste the difference!

Garlic-Butter Mashed Potatoes

Ingredients

- 7-8 Yukon Gold Potatoes (medium size, washed skin on)
- 1/2 cup Butter cut into ¼ inch slices
- 1 cup milk (fat free can be used) or more depending on smoothness desired
- 1 TBLS Smokin' Texas Gourmet Garlic, Salt, and Pepper (GSP)



Directions

1. Wash and quarter potatoes, add to appropriate size pot with lid
2. Cover with water and boil till fork tender, about 30 minutes (be sure to position lid so that some steam can escape and not boil over)
3. Remove from heat, drain water but leave potatoes in pot
4. Add slices of butter and lightly cut/smash butter into potatoes
5. Sprinkle GSP onto potatoes
6. Using a hand mixer, add milk slowly to potatoes while mixing (do not overbeat) till smooth or texture desired.
7. Taste and add more GSP if desired

