

# 'Out of Bron's Kitchen'

## **The best 'mashed potato' served along-side Crookwell Snags**

I think the best potatoes for this dish is the good old fashioned 'dirty' or brushed spuds.

4 brushed potatoes, washed and peeled.

½ cup milk

50gms butter

Salt and pepper to taste

Boil the spuds in enough water to just cover them. When cooked drain and leave sit while you heat the milk and butter together in the microwave until the butter has melted and the milk is hot but not boiling. Add to the potatoes and mash well, seasoning with salt and pepper to taste. This will be a nice wet consistency perfect along-side baked shanks, crumbed cutlets or good quality Crookwell sausages.