

Chef Benson's Oregon Potato and Winter Root Mash

Yield 6-8 servings

Ingredients:

Oregon russet potato, peeled—4 ea.

Rutabaga, peeled—2 ea.

Carrots, peeled—2 ea.

Vegetable stock or water—1 quart

Whole allspice—4 ea.

Peppercorns—6 ea.

Salt and pepper—to taste

Cinnamon—to taste

Directions:

Peel and cut all vegetables into large pieces and combine in saucepot with water and spices. Bring to a boil, reduce heat, cover and simmer for 30 minutes or until fork tender. Remove vegetables from stock and put through a potato ricer or food mill. Add stock as needed for desired consistency and seasoning to taste. Add butter or olive oil if desired. Garnish with ground cinnamon. Serve with your favorite holiday meal!