

Recipe Singles:

Italian Boiled Potatoes

4-5 Russet baking potatoes or other white potatoes of your choice, peeled and cut into chunks

Olive Oil

Salt and pepper

In a pot big enough to comfortably fit all potatoes and lots of water—boil lots of water.

As the water comes to a boil, add salt—three good shakes from the salt shaker

Add potatoes and boil for 10 minutes or until just soft enough for a fork to run through, but not mushy.

Drain the water thoroughly!

Put potatoes in a bowl, lace generously with olive oil, add a pinch of salt and toss gently. Add pepper generously, and cover bowl with a plate to keep heat in. Serve soon thereafter.

Mashed White Potatoes

4-5 Russet baking potatoes or other baking potatoes, peeled and cut into small chunks
1 cup, approximately, Rice Dream rice drink –not a flavored variety

Boil potatoes, in salted water, until soft

Drain water thoroughly and with a fork (or hand masher) start breaking up the potatoes
Add Rice Dream a little at a time, stopping to mix the liquid with the potatoes which should be getting creamy

Keep stirring in Rice Dream until potatoes are the desired consistency—add a dash of salt and serve

For those of you who like super- creamy mashed potatoes, use a hand mixer