Mashed Potatoes

Ingredients:

3 medium potatoes

1/4 cup milk

2T margarine

½ teaspoon salt

Dash of pepper

Directions:

1. Rinse potatoes and pat dry. Peel the potatoes and place in a medium saucepan. Almost cover with hot water.
2. Turn burner on high and bring potatoes and water to a boil. Turn down heat to medium. Cook until potatoes are tender (about 15 minutes) To test for tenderness, insert a fork into a potato. If done, the fork will easily penetrate the potato.
3. Drain potatoes in a colander and place back into saucepan. Mash potatoes with a masher. Add milk, margarine, salt and pepper to the saucepan. Stir with wooden spoon until all ingredients are melted and the potatoes are not lumpy.
4. Serve and enjoy! They may be topped with cheese, salsa, chowchow, or bacon bits.