

Smashed Redskin & Sweet Potatoes, Kurt Harvey 2012

16 oz sweet potatoes, peeled and cut into 2" chunks

16 oz redskin potatoes, cut into halves

1/4 cup sour cream

2 Tbls butter

1/4 teas garlic powder

1/2 teas salt

Boil the sweet and redskin potatoes in separate pots (they cook at different rates) until fork tender. Drain and transfer to a bowl. Add remaining ingredients and smash using a wooded spoon, perhaps adding a few additional tablespoons of water to achieve desired consistency. Serves 8.



