

# Fresh Spinach Mashed Potatoes

Our Young Chefs, 2015  
Makes 20 snack-size servings

*Mashed potatoes made from whole raw potatoes taste wonderful alone, but you can elevate the flavors by adding any of a variety of fresh produce to it.*

## INGREDIENTS

4 to 5 pounds boiling potatoes,  
peeled and cut into 1-inch cubes  
Water  
2½ teaspoons Kosher salt

8 ounces bacon *OR* 6 ounces turkey  
bacon, ¼-inch dice (*optional*)

5 tablespoons (2.5 ounces) butter  
1¼ cup (10 ounces) milk, use only as  
much as needed  
2 pounds fresh spinach, sliced into  
thin strips  
*OR* 3 10-ounce packages, thawed  
frozen, chopped spinach  
8 ounces mild cheese, such as Colby,  
shredded (*optional*)  
Salt, to taste  
Freshly ground black or white  
pepper, to taste

## DIRECTIONS

**Prepare the potatoes:** Scrub the potatoes using a vegetable brush under cool running water; peel using a vegetable peeler. Cut the potatoes into 1-inch cubes; keep all the potato pieces about equal sizes. Place in a heavy 8-quart pan; fill the pan with cool water to cover the potatoes by 1 inch. Cover the pan; place over high heat. When the water comes to a boil, add the salt; lower the heat to a low simmer and cook the potatoes for about 20 minutes, until tender. Begin checking for doneness at about 15 minutes.

**Cook the bacon:** Meanwhile, if desiring to include bacon, cook the bacon, in a dry skillet over low heat, turning occasionally, for about 8 minutes, until light brown and crisp. Remove the bacon from the pan, drain and crumble; set aside.

**Mash the potatoes:** Drain the potatoes in a colander. Return to the still-warm cooking pan; mash the potatoes with the butter and *only enough* of the milk to make a smooth but not thin purée.

**Blend in the flavoring ingredients:** Stir in the spinach and bacon, if using. The fresh spinach will quickly shrink as it wilts. If desired, stir in shredded cheese (approximately 1 cup shredded) at this time *in addition to the bacon, in place of the bacon OR skip including cheese* - your choice. Taste; add salt and pepper as needed.

**Optional idea:** Reserve the bacon and/or shredded cheese (*do not add* to the potato mixture). Serve the crumbled bacon and/or shredded cheese as a garnish to pass at the table for diners to top their individual serving of spinach mashed potatoes.

**Warm and serve:** Place the potato mixture in a microwave-proof serving dish; microwave for 1 to 3 minutes to heat through. Serve immediately.

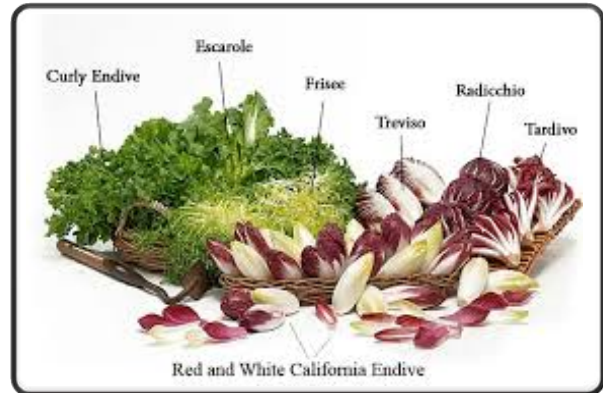


*(over for information on recipe VARIATIONS) ➡*

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## VARIATIONS

- Try members of the chicory family, like curly green endive, frisée or radicchio
- Turnip greens
- Watercress
- Arugula
- Celery root (celeriac)
- Rutabaga
- Cabbage



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## Cabbage Mashed Potatoes Variation

**Shred the cabbage:** Use a sharp knife to shred 1 to 1 $\frac{1}{4}$  pounds green *OR* red cabbage quite fine (approximately a quarter of a large head of cabbage).

**Cook the potatoes and cabbage:** When boiling/cooking the potatoes, add the raw shredded cabbage to the pot cooking the potatoes about 8 to 10 minutes after the water comes to a boil. Place the lid on the pan briefly to help the mixture come back to a boil; it will take a few minutes to do so. When the mixture comes back to a boil, remove the lid; cook the potatoes and cabbage until tender. Drain.

**Mash, flavor and serve:** Proceed with the recipe, mashing the potatoes *with* the cabbage in the pan. Add the butter, milk, salt and pepper as described in the basic recipe to finish the cabbage/mashed potatoes dish. Bacon and/or cheese can be included, if desired.

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