

# Smashed Potatoes with Horse Radish Sauce

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Return the pot of potatoes to the burner on medium heat, add butter, 3/4 Tsp. salt and stir to coat the potatoes. Add 2 Tbs of the potato water kept previously, stir in the parsley and season with salt and pepper to taste.

## Ingredients

Ingredient	Qty	Units
Small fingerling, baby Yukon or Red Bliss potatoes	1-1/2	Lb.
Butter	4	Tbs.
Kosher Salt		
Fresh ground pepper		
Sour cream	1	Pint
Prepared Horse Radish	4	Tbs.
Fresh flat leaf parsley (chopped)	2	Tbs.

## Directions

Mix sour cream and horse radish and keep in the refrigerator until used.

Put the potatoes in a pot and cover with cold water, add 1 Tbs of salt. Bring to a boil and then lower the heat and simmer gently until the potatoes are tender when pierced by a fork or skewer, about 15 to 20 minutes.

Drain off the water (keep a small amount of the water for later use) and lightly smash the potatoes with a wooden spoon.