

# Betty's Horseradish Whipped Potatoes Recipe



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In this video, Betty demonstrates how to make her fluffy Horseradish Whipped Potatoes. These are just basic whipped potatoes, with the addition of some creamy horseradish sauce to give them a little punch. I made these to go along with the Mini Meatloaves, which were seasoned with horseradish and had horseradish in the topping.

## Ingredients:

3 medium to large potatoes, peeled and sliced about 1/4-inch thick (I used 26 oz. of Russet potatoes.)

1 teaspoon salt

1/4 cup butter

1 tablespoon creamy horseradish sauce

1/2 cup milk

1 tablespoon butter for garnish

snipped fresh chives for garnish (I used frozen chives. You may use dried chives, or omit.)

Slice 3 potatoes into a large pot that has enough water to cover the potatoes and some extra space for potatoes to boil. Place over medium heat and bring to a boil. Reduce heat to low, and cook for about 20 minutes. Use a fork to test whether the potatoes are tender. They should crumble easily, but not be mushy. Drain the potatoes through a colander into the sink. Return potatoes to original pot. Add 1 teaspoon salt, 1/4 cup butter, 1 tablespoon creamy horseradish sauce, and beat with an electric mixer until combined thoroughly. Add 1/2 cup milk, and continue to beat, until potatoes are fluffy. Spoon whipped potatoes into a nice serving bowl. Place 1 tablespoon butter on top to drizzle down, and snip some fresh chives over the top. Serve immediately. These Horseradish Whipped Potatoes give a little personality to ordinary whipped potatoes, and they are good with meatloaf, steak, chicken, fish, pork chops--just about anything! Enjoy!!! --Betty :)