

Betty's Sour Cream and Green Onion Smashed Potatoes Recipe



Uploaded on 26 Apr 2009

In this video, Betty makes everyone's favorite Sour Cream and Green Onion Smashed Potatoes recipe. It's full of great, chunky Idaho bakery, cooked to perfection, and smashed with butter and sour cream. There are green onion tops to taste, and a hint of paprika on top! What's not to love?

Ingredients:

3 medium to large Idaho baking potatoes, washed and cut into chunks (Leave the potatoes unpeeled.)

1 tablespoon salt

1/2 stick of butter or margarine

8 oz. sour cream

1 bunch of green onion tops, washed, dried, and sliced

paprika, to taste

Pour water into a medium to large pot, until it is half full. Add 1 tablespoon salt and bring water to a boil. Add prepared potato chunks. Cook for about 20 minutes, until potatoes are fork-tender, but not mushy. Drain potatoes through a colander into the sink and discard the cooking water. Place the cooked potatoes back into the cooking pot. Add 1/2 stick butter or margarine and 8 oz. sour cream. Mash by hand with a potato masher. (If you do not have a potato masher, you may use a fork to mash the potatoes.) When "smashed" to your desired consistency, add the sliced bunch of onion tops. Stir until the mixture is combined, and then pour it into a nice serving bowl. Sprinkle the top with paprika, to taste. Serve immediately while hot and tasty!