

# U The Lexingtonienne U

## SMASHED POTATOES WITH SOUR CREAM & CHIVES

- Mini Yukon Gold potatoes (or other small potatoes, like redskin)
- Chicken broth
- Butter
- Milk
- Sour cream
- Chives (dried or fresh)
- Salt & pepper to taste

Place potatoes (skins and all) in a heavy pot, cover with chicken broth, and bring to a boil. Reduce heat and simmer until soft when pierced with a fork, about 12 minutes. Drain and discard chicken broth. Add butter, milk, sour cream, chives, and salt & pepper, in the amounts that suit your taste. Smash with a potato masher until ingredients are thoroughly mixed.

