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## Ingredients

- 8 to 10 medium russet potatoes peeled, cut into quarters
- 1 teaspoon salt
- · 2 tablespoons butter (if desired)
- Black pepper
- ¼ cup hot milk



## **Preparation Method**

- 1. Light your Envirofit SuperSaver Charcoal Jiko using little charcoal.
- 2. Place potatoes in large saucepan; add enough water to cover. Add <sup>3</sup>/<sub>4</sub> teaspoon of the salt. Bring to a boil by opening the SuperSaver air regulator.
- 3. Reduce heat to medium by slightly closing the SuperSaver air regulator; cover loosely and boil gently for 15 to 20 minutes or until potatoes break apart easily when pierced with fork. Drain well.
- 4. Return potatoes to saucepan; shake saucepan gently over low heat by completely closing the air regulator for 1 to 2 minutes to evaporate any excess moisture.
- 5. Mash potatoes with potato masher until no lumps remain. Add the butter, pepper and remaining ¼ teaspoon salt; continue mashing, gradually adding enough milk to make potatoes smooth and creamy.
- 6. Serve to your family and see them enjoy and want more!