

Gary's Pepper Jack Mashed Potatoes with Shepherd's Pie option

Shared by Gary Zeug, ASU, Boise, ID
Recipe from Soupsahoy.com



INGREDIENTS

- 2 1/2 to 3 pounds russet potatoes, peeled, diced, rinsed
- 4 tablespoons butter (soften),
- 3/4 cup (more or less) sour cream
- garlic salt
- sea salt and black pepper, as needed
- 1 pack (8 oz) shredded pepper jack cheese

INSTRUCTIONS

1. Peel the potatoes and cut into 1-inch cubes. Place in a pot and fill with cold water about 1-inch above the potatoes, add 1/2 teaspoon salt. Cook on high heat, cover, and bring to a boil. Once boiling, uncover, stir well. Decrease the heat to medium, maintain a simmer and cook until tender, about 8 to 10 minutes. Drain the water. Use a potato masher, mash until smooth, adding butter and milk only a little at a time to get the texture you need. Also add salt, garlic salt and black pepper. Add half bag (4 oz) of the pepper jack cheese and mix with the mashed potatoes.
2. While potatoes are mashing, preheat the oven to 375°F. Cook time: 3.20 to 25 minutes.
4. Put mashed potatoes in a big casserole or baking dish, spread evenly. Top with the remaining pepper jack cheese. Place dish in the oven and bake for about 20 to 25 minutes, or until the cheese is melted and golden brown. Don't cover it.

To make a Shepherd's Pie: Prepare a meat filling, top with mashed potatoes and cheese, bake as directed. The quickest way is to buy a rotisserie chicken from your favorite grocery store. Shred the meat, add mixed veggie, sauté until combined. Add salt, black pepper and liquid as necessary.