

Green Potatoes

Author: Inspired by a recipe called Swedish Green Potatoes in a cookbook - "Welcome Home for the Holidays"



Servings: 4

1 1/2 pounds Yukon Gold potatoes, peeled
1/4 cup buttermilk, or milk
2 tablespoons unsalted butter
4 ounces boursin cheese, cut into 1" cubes
3 cups fresh spinach, baby type, chopped
2 tablespoons fresh rosemary, chopped fine
1 tablespoon fresh chives, chopped fine
3 tablespoons Italian parsley, chopped fine
Salt and pepper to taste

Reserve a few of the herbs to sprinkle on top

Per Serving (excluding unknown items): 318
Calories; 18g Fat (50.7% calories from fat); 7g
Protein; 33g Carbohydrate; 3g Dietary Fiber;
49mg Cholesterol; 235mg Sodium. Exchanges: 0
Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0
Non-Fat Milk; 3 1/2 Fat; 0 Other
Carbohydrates.

Mashed potatoes with a twist

These do stiffen up a bit if refrigerated. Just add a bit more buttermilk or milk and reheat in the microwave.

From Carolyn T's Food Blog, Tasting Spoons: <http://tastingspoons.com>

1. Cut each potato into about 2-inch pieces and place in large pot with water to cover. Bring to a boil and simmer for 10-15 minutes until potatoes are tender, but not falling apart.
2. Drain and allow to sit on the stovetop (no flame) for about 3-5 minutes so they dry off.
3. Pour them into a bowl suitable for an electric mixer and whip the potatoes until they're light and fluffy, adding the buttermilk about halfway through.
4. Add the Boursin cheese, spinach, rosemary, chives, parsley and salt and pepper. Taste for seasoning. If they're too stiff add a bit more milk or buttermilk.