

*Heidi Safer's Smashed Potatoes* (KID FOOD)

1 POUND YUKON POTATOES, PEELED AND QUATERED  
CHICKEN BOULLION CUBES (IF USING KNORR BRAND, USE 2)  
½ - ¾ CUP WARM MILK  
SALT AND PEPPER TO TASTE

PLACE POTATOES AND BOULLION CUBES INTO A MEDIUM SIZE SAUCE PAN. COVER WITH WATER AND BRING TO A BOIL. COOK UNTIL VERY TENDER. DRAIN POTATOES, THEN PLACE INTO A BOWL. USE A HAND MIXER (NOT TURNED ON YET) TO SMASH THE POTATOES. POUR IN MILK (1/4 CUP AT A TIME) MIX WITH THE MIXER ON HIGH SPEED. YOU MAY USE MORE OR LESS MILK. SEASON TO TASTE.

YIELDS: 2 ½ CUPS

NOTES: WORK QUICKLY WHILE POTATOES ARE HOT AND DON'T OVER MIX, OR YOU'LL HAVE GOOEY POTATOES.

TO MAKE THIS THE "ICING" FOR MEATLOAF MUFFINS:

- PUT INTO A QUART SIZE ZIPLOCK BAG AND SEAL IT.
- CUT OFF ONE CORNER OF BAG. SQUEEZE ONTO TOP OF MEATLOAF MUFFIN TO MAKE IT LOOK LIKE A CUPCAKE.
- TOP WITH TINY PIECES OF DICED CHEESE.
- THIS WILL MAKE ABOUT 8 MEATLOAF "CUPCAKES".

