

Celery Root Mashed Potatoes

Integrated Marketing Services, Apopka, FL

Servings: 6

Preparation Time: 10 minutes

Cook time: 15 minutes

Choose celery root that is small, firm and free of soft spots. Store refrigerated in a plastic bag for one week.

3 pounds (about 8) new potatoes

1 pound (about 2) celery roots

2 cloves garlic, minced

1/2 cup butter or margarine

1/4 cup milk

1/4 cup Parmesan cheese, grated

1 teaspoon salt

1/4 teaspoon pepper

1/4 teaspoon paprika

Peel the potatoes and celery roots. Cut into 1/2-inch cubes.

In a Dutch oven, boil the potatoes and celery roots in enough water to cover for 15 minutes or until tender. Drain and place in a large bowl.

Add the garlic, butter, milk, cheese, salt, pepper and paprika. Mash with a potato masher until smooth.

Per Serving (excluding unknown items): 210 Calories; 17g Fat (70.1% calories from fat); 3g Protein; 13g Carbohydrate; 1g Dietary Fiber; 45mg Cholesterol; 600mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 Fat.