

Celeriac and Yukon Gold Mash

Ingredients - Full on Dairy

- 2 lbs of Yukon Gold Potatoes
- 1 lb Celeriac
- 3 Garlic cloves
- 4 Tbsp butter
- 6 Tbsp of Sour cream

1. Peel the potatoes and celeriac and cut into 1 inch cubes. Place the potatoes, celeriac and garlic cloves in a pot and cover with water. Water should be about an inch over the vegetables. Add salt.

2. Boil the vegetables until the celeriac is fork tender.

3. **Before draining you will need about 6 Tbsp of the water the vegetables were boiled in.** I take my glass measuring cup and scoop out enough water before draining.

4. Drain the vegetables.

5. Place back into the pot. Add your non-dairy or dairy options at this time along with the reserved water. Use either a hand mixer (for chunky mash) or a potato ricer for a smoother mash.

6. Add salt and pepper to taste.